

How To Entertain At Home



...1000 *entertainment ideas*...

Compiled by the Editors of

THE MODERN PRISCILLA

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True Love Party 168

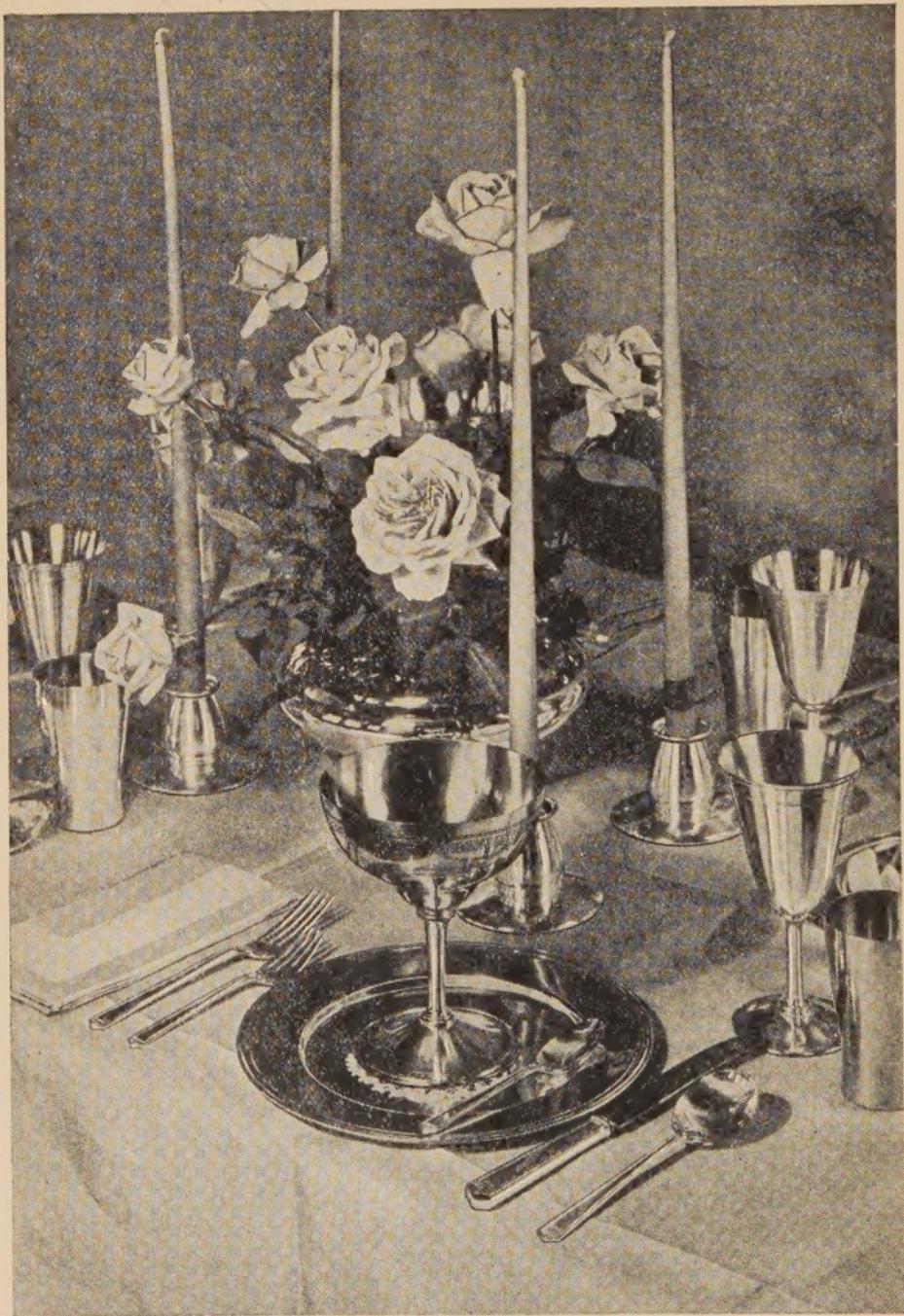
Parsons' dramatic Exam 285
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Fish game



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Nothing can give the formal dinner table a more dignified appearance than the silver service.

HOW TO ENTERTAIN AT HOME

Drawings by
LOIS BRADFORD GRAY

1928 EDITION

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INTRODUCTION

YOU, like every other woman, often wish to entertain, but you are overcome with terror, as the task is such a strain on nerves and time and pocketbook, that sometimes you rebel. And knowing this, we want to help: So in this book we tell the little things which count so much, and lend an air of calm: They give a hostess certain poise, and thus enhance her charm.

We tell you what to serve at bridge and *how* to serve the same; we give you ten important points on how to play the game.

We plan for you from soup to nuts, your luncheons, dinners, teas, and make suggestions quite in tune, for any day you please. Now table setting — centres, too — shown in the illustrations, if worked out as original, bring hearty commendations.

There are games for all the children, there are showers for brides-to-be: Schemes for money making parties, have a chapter you must see.

For informal invitations, you will find a clever verse: There are anniversary parties, planned "for better or for worse."

And so, we'll be contented quite, and we've labored not in vain, if success awaits your parties, planned from "How to Entertain."

S. M. B.



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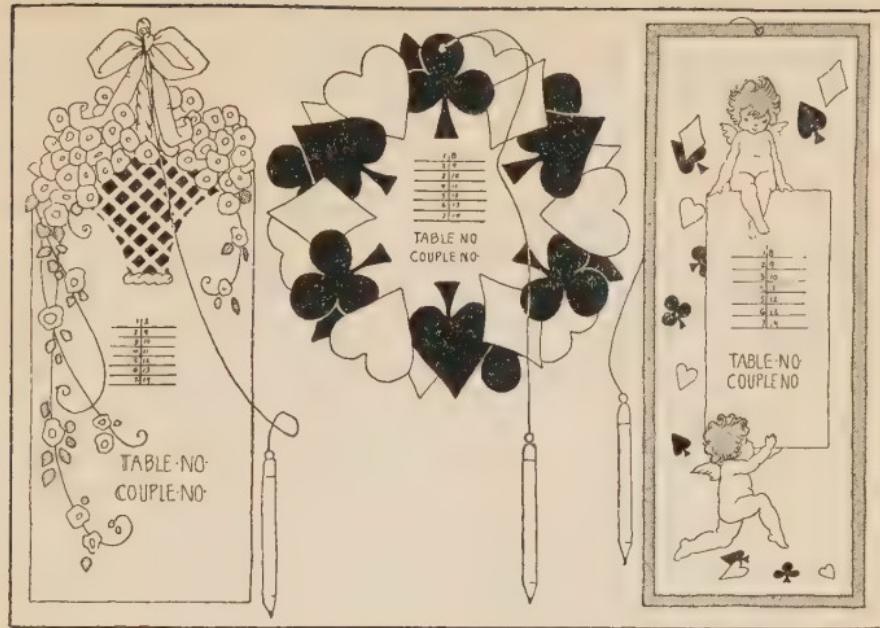
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HOW TO ENTERTAIN AT HOME

CHAPTER I

THE BRIDGE PARTY

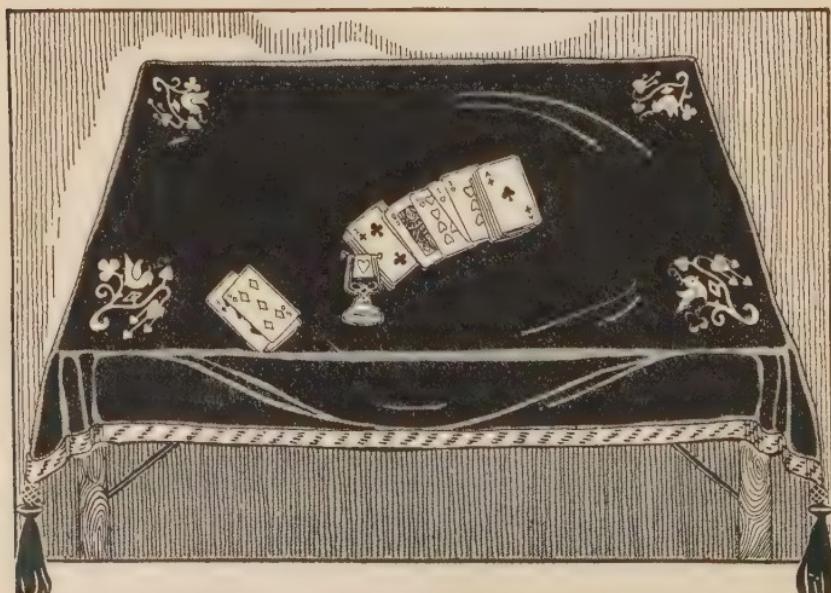
HERE is no more popular or elastic form of entertainment than an Auction Bridge Party. It can be developed into a most elaborate function, preceded by a formal luncheon, for the entertainment of a guest of honor, or it can be a simple neighborhood affair followed merely by tea and cakes served from a tea wagon. It may consist of four persons or as many times four as space, circumstances and inclination permit; and as a game of Auction Bridge has equal appeal to both men and women and to people of all ages and social stations, it can be

safely relied upon as a social ice-breaker in any community. Many hostesses turn to a large Bridge Party as a means of canceling social indebtedness for the season or to introduce a visiting guest.

The Matter of Equipment

The regulation card table has a thirty-inch square top because experience has taught that this is a convenient playing surface. It is covered with felt or leatherette in order that the cards will not slip about. The more pretentious ones have padded tops covered with black moire silk and the frame is sometimes lacquered in Chinese red, leaf green or black touched with gold. Old card tables can be treated by the home decorator to look like new. It is twenty-six inches in height because here again experience has taught that this is a comfortable height to use with the usual low living room chair.

If a table with a top of polished wood is used it should be outfitted with a square fabric cover of some such material as velvet, satin, satine or linen with corners weighted with heavy tassels or knobs of stuffed material. This cover should be large



enough to hang several inches over the edge of the table and be placed so that the weights come at the corners. Light weight materials sometimes need to be held with tapes. Any decoration must come at the corners where it will not interfere with the playing surface.

Each table must be equipped with two packs of playing cards (jokers removed to avoid any possibility of a mis-deal in the initial play), score cards, pencils and a marker indicating the table number. If you are clever with the paint brush, metal figures such as are used to number houses may be handsomely decorated for table markers. Trump indicators are optional — not necessary. Local gift, stationery or book shops can usually be depended upon for novelties in the way of individual score cards, fancy pencils, etc. Make sure that all playing equipment for each table is in readiness before the guests arrive. If you entertain at cards frequently you will find it convenient to have a special drawer or box for the playing equipment.

Seating the Players

While the game can be played progressively — the winning players advancing from one table to the next, after the completion of a number of "hands" to be determined by the hostess, each time changing partners — the more general custom is for each group of players to remain at one table and pivot as "rubbers" progress. Individual scores are kept in either case.

In the arrangement of the original groups the clever hostess has ample opportunity to show her individuality, as guests are not usually assigned to definite tables. The most simple and obvious way is to distribute decorative tally cards bearing table and couple numbers, as the guests arrive. Or you may like to prepare sets of cards bearing questions and answers or names of popular books and their authors, and present them to your guests in a basket for drawing, marking table numbers on the cards to assist in quickly discovering one's playing partner. Another simple way of assigning players to tables is to take a decorative card and cut it into four parts, marking each with table and couple number and let guests find their

places by fitting them together like a picture puzzle. Circular pieces of colored cardboard might be cut in this way, using a different color for each table and later continuing the color scheme into the refreshment cloth and napkins. If you are clever with your fingers the cardboard circles may be shaped and decorated in flower effect — as a wild rose, pansy, nasturtium, poppy or forget-me-not. This is an especially pretty idea for an afternoon verandah party.

The Question of Prizes

Usually one prize only is awarded and that for the highest score. If the party includes both men and women, a prize should be provided for each. It is entirely optional with the hostess as to whether or not there shall be additional prizes. Consolation prizes usually add to the gaiety of the occasion. When the game is not progressive a prize is usually awarded for the highest score at each table. Prizes should not be expensive, as this tends to establish a precedent which it may be difficult for other hostesses to meet. Auction Bridge is a social game and the prizes distributed should be regarded as souvenirs of a pleasant social occasion. If the party is given in celebration of a wedding anniversary, the prizes may be symbolic — tin, china, glass, silver or gold. If the hostess is clever with her fingers the matter of prizes need cause her little concern as she can create beautiful things for little money.

Refreshments and When To Serve Them

The afternoon Bridge may be preceded by a formal luncheon of four courses, the table laid with runners and place mats of lace or embroidery or with a handsomely decorated cloth. Eight is as large a number as can be easily handled in the average home, and is a good number for a Luncheon Bridge. After the luncheon the guests proceed to the card tables, which may be arranged indoors or on the verandah, according to season.

Refreshments after the game may be served at the card tables, or the guests may be invited into the dining room and seated at the table if the party is small, or served buffet style

if it is a large one. Sandwiches and tea or cakes and ices are sufficient for informal parties.

Now that refreshments are so frequently served at the playing tables, the refreshment set, consisting of a thirty-six inch cloth and four small matching napkins has come to be one of the most important of household linens. Cream or ivory linen decorated with cut work or lace inserts is preferred by many hostesses, as it provides a neutral background for any china or glass which she may wish to use with it. Yet gay color is also popular, especially for verandah parties. Some of the most delightful sets are made of novelty fabrics, such as black and white polka dotted percale decorated with colorful bunches of flowers in simple stitchery on the corners and edged with black bias fold, or white checked dimity ornamented with squares of colored linen simply embroidered and applied to the material, using the dimity checks as a guide. Japanese crepe is always a satisfactory material and fringes prettily, and floral printed voile in a variety of colors makes a dainty cover.

BRIDGE LUNCHEONS

Iced Watermelon with Chopped Mint	
Deviled Eggs with Mushroom Sauce on Toast	
Sweet Potato Croquettes	Stuffed Celery
	Rolls
Asparagus and Pimiento Salad	
	Pastry Fingers
Vanilla Ice Cream with Preserved Ginger	
	Golden Angel Cake
	Coffee

Clam Bouillon	Whipped Cream
Salted Nuts	Plain and Stuffed Olives
Baked Virginia Ham	Stuffed Tomatoes in Aspic
	Cinnamon Rolls
Red Raspberry Charlotte	
	Coffee

HOW TO ENTERTAIN AT HOME

Grapefruit and Avocado Cocktail
 Olives Radishes Pickles
 Individual Chicken and Oyster Pies
 Corn Meal Baking Powder Rolls
 Tomato Jelly Salad with Cucumber Slices
 Meringue with Fruit Coffee

Golden Angel Cake

$1\frac{1}{2}$ cups sugar	$\frac{3}{4}$ teaspoon cream of tar-
$\frac{3}{4}$ cup water	tar
6 eggs	$\frac{1}{2}$ teaspoon salt
1 cup flour	1 teaspoon vanilla
	1 teaspoon almond

Boil sugar and water until the syrup " hairs " (238 degrees F.). Beat the egg whites very stiff. Add syrup to whites slowly, beating continually. When cool, fold in dry ingredients sifted together. Fold in well beaten egg yolks and flavoring. Bake in a tube pan in a slow oven.

Stuffed Tomato in Aspic

$1\frac{1}{2}$ tablespoons gelatine	$\frac{1}{2}$ teaspoon scraped onion
$\frac{1}{2}$ cup cold water	$\frac{1}{4}$ teaspoon chili powder
$1\frac{1}{2}$ cups boiling water	6 small tomatoes, canned
$1\frac{1}{2}$ tablespoons sugar	or fresh
1 teaspoon salt	1 three-ounce package
2 tablespoons vinegar	cream cheese
2 tablespoons lemon juice	

Soften the gelatine in cold water and dissolve in boiling water. Add sugar, salt, vinegar, lemon juice, scraped onion, and chili powder. Peel the tomatoes, if fresh ones are used, and scoop out the centre portion. Fill with balls of cream cheese and arrange in a ring mold with the filled side down. Pour a little of the gelatine mixture around them and put in a cool place to harden. As soon as this is firm fill the mold with the rest of the mixture. Let stand until firm. Unmold, fill the centre with heart leaves of lettuce. Garnish with watercress. Serve with mayonnaise. Recipe makes six servings.

Red Raspberry Charlotte

1 cup raspberries	2 tablespoons cold milk
1/4 cup powdered sugar	1 cup cream
1/4 teaspoon salt	Lady fingers or strips of stale cake
1 tablespoon granulated gelatine	

Crush the raspberries and add the sugar and salt to them. Soften the gelatine in the cold milk, then place the cup containing it over hot water to dissolve the gelatine. Add this to the fruit, and then fold in the cream which has been beaten until stiff. Pile high in sherbet cups which have been lined with lady fingers or strips of stale cake and set aside to chill before serving. Garnish with fresh whole raspberries.

Recipe makes six servings.

I

Crab Flakes a la King on Waffles	
Stuffed Celery	Ripe Olives
Pear and Ginger Compote	Coffee

II

Fruit Salad in Grapefruit Baskets	
Toasted English Muffins with Cheese	
Assorted Cakes	
Coffee	Gingerale

III

Chicken Salad in Salad Rolls	
Maple Mousse	Sunshine Cake
Candied Fruit	Salted Pecans
	Tea

IV

Lobster Newburg with Toast Points	
Cucumber and Green Pepper Sandwiches	
Lemon Meringue Tarts	Coffee

AUCTION BRIDGE

Ten Pointers

By T. W. White, author of well known
“Auction Bridge Manual”

1. The Net Score Determines the Winners at Auction Bridge.

The Score is made up of Points, written below the line on the score card, and Honors above the line. 30 or more points make a Game. Two consecutive games, or two out of three, make a Rubber.

Points are scored only by Declarer and partner, and only when contract is fulfilled. For each trick above six, if the trump is Clubs, score 6; Diamonds, 7; Hearts, 8; Spades, 9; No Trump, 10. If the declaration, or successful bid was doubled, the number of points scored is doubled; if redoubled, the number of points is quadrupled.

Honors are scored:

(a) By either side holding a majority of the trump Honor cards (Ace, King, Queen, Jack, Ten): three in the two hands, 30; four, 40; five, 50; four in one hand, 80; four in one hand and one in partner's, 90; all Honors in one hand, 100. At No Trump, the Aces only are the Honor cards: each ace 10; four in one hand 100.

(b) By the Declarer as a bonus for fulfilling his contract when doubled, 50, and 50 more for each trick taken above the contract; if redoubled, twice as many.

(c) By the Adversaries as a bonus when they “set” the Declarer, 50 for each trick less than the contract; if doubled, twice as many, and if redoubled, four times as many.

(d) By either side as a bonus for making a Slam (taking every trick), 100; or a Small Slam (taking 12 tricks), 50.

(e) By the side winning two games of a rubber, a bonus of 250; or for winning a game without time to finish the rubber, if previously agreed on, 125.

The Total Score of each side is found by adding all of its “points” and “honors.” The difference of the two totals is the Net Score of the Winners of the Rubber.



Glass and silver combine attractively. On this bridge table the fruit cup is silver standing on a green glass plate, with nut dishes also of silver.

2. Auction Bridge is Played in Accordance with Established Laws and Conventions.

These laws are uniform, and the conventions are substantially uniform, in all parts of the United States and in most other countries. The procedure is as follows:

In drawing for partners or deal, Ace is high; of suits, Spades are high, then Hearts, Diamonds, Clubs. High deals. The two highest play as partners.

During the *deal*, dealer's partner makes up the other pack, which should be of different color, shuffling them in sight above the table, and places them at the next dealer's left, where they must remain until time for the next deal. When ready, the dealer moves the pack to his right, where his right-hand opponent cuts, leaving at least four cards in each packet, and places the top packet toward the dealer. The dealer places the lower packet on top and deals, singly, toward the left, holding the cards horizontally so as not to be recognized. If any rule has been violated, or if the cards do not come out even, or if any card has been exposed, any player may claim a new deal before looking at any of his cards.

No other player than dealer should touch a card during the deal. After the cards are picked up and until the hand has been played, all expressions of pleasure or displeasure, and all speech except the simplest words to pass, bid or double, should be avoided.

Bidding is begun by the dealer. He must simply declare his bid; as, for example, "One Club," "Two Hearts," "One No Trump," or "No Bid," meaning that he is willing to contract to take, with his partner, the stated number of tricks above six, provided the stated suit is trumps, or that he refuses to bid at present. Each player, in turn, to the left, must then declare — to pass, to make a bid, larger in number of tricks or as large in number and larger in denomination, or to double the last bid, or to re-double. Every bid or double re-opens the bidding; when three in succession have passed a declaration, the bidding is closed. If no one bids on the first round, the next dealer deals. The final "Declarer," who made the final bid (or who first bid the suit or No Trump on which

his partner made the final bid) must play both hands, his own and that of his partner, who becomes "Dummy."

Doubling an opponent's declaration doubles the points for each trick above six when the contract is fulfilled, but does not affect the bidding value of the declaration.

A doubled declaration may be redoubled once only by the Declarer or his partner. A player may not double his partner's declaration or re-double his partner's double.

Play is begun by the player at Declarer's left, and is in order, toward the left, one card at a time.

Dummy, as soon as one card has been played by his right hand opponent, lays his hand on the table, face up, arranged by suits of alternate colors, with trumps at his right. Thereafter Dummy may not suggest the lead; nor, if he has intentionally seen any card in any hand, suggest any danger or privilege to Declarer.

When Declarer touches or names one of Dummy's cards, except to arrange, that card is played; although a card of Declarer is not played until quitted.

An adversary has played a card when his partner has been able to see its face.

A Trick is won by the highest card played on the suit led, or by the highest trump card played from a hand having none of the suit led. The winner of the trick makes the next lead. The Declarer takes in his and Dummy's tricks, placing them together in order, face down, so that they may be readily seen and counted. Either Adversary (usually the one who did not win the first trick) takes in their tricks. The preceding trick may be examined by any player before he or his partner has played to the next trick.

A Revoke is established when a player, other than Dummy, holding a card of the suit called for, plays a card of a different suit, and either the offender or his partner has played to the next trick. The penalty is two tricks for the other side, taken from the tricks of the offender. For an additional Revoke the penalty is one trick. Any player may ask his partner, "Have you no — Partner?" (naming the suit that he has renounced), so that the error may be corrected, leaving merely an exposed card.

Penalties are prescribed for violation of other laws, beside the revoke; such as exposing a card, bidding or playing out of turn, offering an insufficient bid, or improperly conveying information to partner. All such penalties are paid cheerfully by the offender, whether incurred carelessly or ignorantly. Of course no rules are ever violated intentionally.

3. *An Initial Bid is Primarily Informatory.*

One at a suit, initially bid, announces at least five cards of the suit named including good honor strength, and also it announces two quick tricks; or else four of the suit and considerably more high-card strength. When preceding hands have passed, third hand must have more, and fourth hand considerably more than average strength, to justify an original bid.

A Quick Trick is a card or cards sure to take the first or second trick at the suit, if not trumped. An Ace is a Quick Trick; so is a King-Queen. Ace-King is two Quick Tricks. A King may be reckoned as half, and a Queen as a quarter of a Quick Trick.

An Average Hand is one that counts up to 10, using the scale: Ace 4, King 3; Queen 2, Jack 1.

One No Trump, initially bid, announces better than an average hand, with three suits protected, and at least two cards in the fourth suit; and, by inference, no good major suit bid possible. (Spades and Hearts are "major" suits—Diamonds and Clubs "minor" suits.)

Two at a suit, initially bid, announces six or more, including Ace-King-Queen.

A Pre-emptive Bid is an initial bid, or at least an unforced one, of three or more Spades or Hearts, or four or more Diamonds or Clubs. It is not an invitation to No Trump. The message to Partner is: "Keep off! I want to prevent other bids. If you bid No Trump or any other suit, it is at your own risk."

4. *Supporting Partner's Suit Bid Announces at Least Two Sure Tricks; and Also at Least Three Trumps, or Two Including Honor Strength. Supporting Partner's No Trump Bid, Announces Two Sure Tricks; and Also That Opponent's Suit is Well Stopped.*

In estimating the value of a hand as support to partner's suit, it is not a question merely of trumps. A King of trumps, even alone, should be counted as a trick, or a Queen with two small ones, or a Jack and Ten. Holding none of any suit is worth two tricks and holding only one of a suit is usually worth one trick, provided there are two or three small trumps in the hand.

5. *Over-Bidding One's Partner Announces Extreme Shortness in His Suit or Extreme Length in Yours, or Something of Both Conditions.*

A minor suit should be over-bid by a major suit or No Trump whenever possible. No Trump should be over-bid by a major suit of six cards, or by five with four honors, or with one or two very short suits.

Over-bidding a major suit bid, by a minor suit, expresses a "Denial" of any length in the former; extraordinary strength and length is announced by bidding one more than necessary — a sort of pre-emptive bid.

6. *Forced Bids Depend on Card Sense, using All the Information at Hand.*

They may signify either expectation of making game, or willingness to be set rather than to allow opponents to make game. Winning or losing a game makes a difference of about 200, or, if a Rubber Game, of more than 500. The wisest course depends on the state of the score, the temperament of the opponents, the probable position of high cards, and on every fact and inference that can be had from the previous bidding. Perhaps the biggest losses come from over-bidding one's hand.

7. Conventional Doubles Must Be Carefully Distinguished.

A *Business Double*, of more than three, or made after refusing to double a lower bid of the same suit, or after partner has bid, announces confidence that the opponents can be set.

A *Negative Double* compels partner to bid: Spades or Hearts if possible; No Trump if protected in opponent's suit; Clubs or Diamonds if hopelessly weak.

A Double is recognized as Negative when it is made at the first opportunity, and before partner has bid, and of not more than one No Trump or three of a suit.

A player should not make a Negative Double unless absolutely sure that his partner will understand and respond properly.

8. The First Lead at No Trump, Is Your Highest Card of Your Partner's Suit, Followed by Your Next Highest. If Partner Has Not Bid, Lead From Your Longest Suit, Fourth Highest Unless Holding Three Honor Cards.

Experts have elaborate conventions and lists of leads, but the rules given above are safe, and sufficient for young players to remember.

From a sequence, the highest must be led (except the King before the Ace). Of a sequence led up to, the Convention is just the opposite. In other words, lead the highest, but play the lowest, of a sequence.

9. The Encouraging Signal Is The Play of a Needlessly High Card, and Expresses a Desire for Partner to Continue That Suit.

It is completed by the play of a lower card, but often can be guessed before the completion.

The *First Discard Signal* is on the same principle. Naturally, one discards his weakest suit, which he does not want led; but discarding a seven spot or higher expresses a desire for that suit to be led.

10. *Auction Bridge is a Game of Concentration and Cooperation.*

It is the most fashionable social pastime. It is quite as popular among intellectual people, who like to match brains in three-minute contests; and among educators, who are concerned with cultivating mental efficiency. The game requires undivided attention during the bidding and play of a hand. Before and after each hand one may pass the candy and chatter as she feels disposed.

Team-play is more effective than individual brilliancy. The aim is, to "get together" with partner, so as to make the best possible score from the two hands combined. The prime necessity is mutual understanding and confidence.

Some persons seem to have a genius for cards. An average person without special aptitude, however, who will always "play the game," can become a formidable opponent and a delightful partner.

(NOTE). A further statement of the Laws and Conventions, with helpful suggestions for winning play, by the writer of these *Pointers*, may be found in *Auction Bridge Manual*. Gift edition, \$1. The Palmer Company, Educational Publishers, Boston.



Where soup, oysters, or any other dish which is to be served after the guests are seated, is to be the first course, the napkin may be placed on the plate if desired.



CHAPTER II

FORMAL AND INFORMAL DINNERS

THE INFORMAL DINNER

INFORMAL" may mean serving with or without a maid. Any occasion is informal that is not surrounded with ceremony and great dignity, and since most of us can boast of but one maid, if any, we are not likely to introduce any great amount of formality into our social affairs. Informality is the note of the day, and happily so. Formal occasions are generally stiff and cumbersome, if not stupid.

Small dinner parties are pleasanter than large ones. A hostess can manage a table for eight with one maid or none, but not for more. Besides, a better time is "had by all" where the guests are few and congenial. It is wiser to give a series of small dinners than one large one. An even number is desir-

able, both for the sake of symmetry in setting the table and in "pairing off" your guests either for the theatre afterward, for bridge, or for other games.

So, supposing you have decided upon a little dinner for eight, let us see what is the first thing to do. The day and the hour must be decided, and the time, at least a week or ten days ahead, so you can be sure of your guests. Of course, an informal little dinner can be shaken up, as you might say, tomorrow for the very next night, but if it's to be extra nice and you want to be quite sure of certain people it is best to put it a little way off. And, then, too, you will want to remember what night Fred bowls at the club and which night it is that Anne rehearses at the Dramatic Club.

Having set aside the day, invitations are next in order and here you may be as informal as you like. The telephone is an accepted vehicle for the transmission of any informal invitation, but there is greater emphasis on the written note. It serves the guest also as a reminder and is a bit more gracious. Such a note would be written in the same friendly manner as a



" bid " to tea, and, since the women of the homes are generally recognized as the social arbiters, it would be addressed to " her " rather than to " him."

" DEAR ALICE " (it might run) :

Will you and Fred come over next week Thursday evening to dinner with Tom and me, at 6:30 o'clock? We'll play a game of bridge later.

Affectionately yours,

RUTH.

Of course this invitation should be quite as punctiliously answered, and as quickly as the most formal, since the hostess needs to know at once whether her invitation is accepted so she can ask others if necessary.

When your invitations are out, you turn your attention to the menu. It must be a simple one because, for one thing, simplicity is the best " form," and for another, the hostess with one maid or none can give successful affairs only as she keeps them simple.

Suppose we take a menu that can be quite easily carried out and use it as an instance of how such a dinner can be given with one maid or an " accommodator " coming in to help. (Perhaps in your town you don't call them " accommodators," but in the East that is how we designate the woman by the hour.)

Informal Dinner Menu

Asparagus Soup	Croutons
Crown Roast of Lamb	Boiled Apple Garnish
Parsley Potato Balls	Green Peas
Stuffed Tomato Salad	Saltines
Strawberry Mousse	Angel's Food Cake
Coffee	

That is a very ordinary menu — nothing you haven't had before sometime, somewhere, but " good eating " just the same, if well cooked and nicely served. The " boiled apples " are cooked in a syrup flavored with mint and colored green, must be kept very round and firm, and are used as a garnish

surrounding the crown roast. They add color and relish to the meat course.

The potatoes are cut round with a vegetable cutter before steaming, and when done are sprinkled with finely chopped parsley. Recipes for the soup, salad, parfait and cake can be found in the *Priscilla Cook Book*.

With the menu settled you can turn your attention to the setting and decoration of your table. Enough leaves must be put in so there will plenty of room for your eight guests, and yet not so much room that they can't talk together easily. About 24 inches between "covers" is sufficient.

A silence cloth is laid first. This may be of felt, of double faced Canton flannel, or, better still, you can have one made of asbestos covered with sanitas, and to exactly fit your table, with leaves to insert.

Over this silencer the dinner cloth is laid, and this cloth may be of pure white, of silver gray, light green, or any other color — since color is the order of the day. It should be of linen, as fine and rich as you can afford, the color should be delicate and in harmony with your room and dishes. White has always been considered the only *correct* cloth for dinners, and is still for the formal affair, but color is quite proper for the small company dinner, and if candles, candies, dishes, and decorations all harmonize, the result will be a lovely and colorful combination.

The cloth must be laid very smooth and evenly with the centre crease lengthwise and in the middle of the table, the edges and ends even.

A centrepiece is quite as essential a part of the dinner plans as the food itself, since the object of such an occasion is not only to supply material sustenance, but to give pleasure to the more spiritual senses. A dinner may be quite satisfying to the appetite and utterly beyond criticism so far as its culinary effect is concerned, and yet, socially speaking, be a complete failure. While the simplest meal, if given a background and environment of charm, may afford so great enjoyment that one will forget entirely what actual food was provided, and remember forever the delight and charm of the occasion.

The centrepiece itself may be of simple flowers artistically arranged, or it may be one of the "boughten" kind, of crystal flowers, a group of birds, a low bowl floating waxen lilies, an arrangement of fruit, fresh or crystallized — almost anything that is really lovely, and that will afford pleasure to the eye. Do *not* use artificial flowers or wax fruit. These, while being quite suitable for some decorative purposes, are not lovely enough for the table.

Candles are most frequently used for lighting the dinner table. There is a contagious spirit of festivity about a lighted candle. Moreover, the light from candles is softer, warmer, more kindly than any other. It lends a dusky charm to the youthful face and a charitable shadow to the older.

It is better, for effect, to use candles entirely for lighting the dining room, but with a number, unless plenty of air is coming in, the air is likely to get stuffy. They must be watched and trimmed and the room kept ventilated. Electric candles may be used but the light is not so soft and lovely as from the wax.

Four candles on the table give a better light than two. Tapers, or candles tall enough to let the flame come well above the eyes of the guests are pleasanter than short ones. Glass, pottery, or brass candlesticks may be used, but whatever they are they must harmonize with the dishes. Crystal are really loveliest and quite inexpensive.

The candles should be placed two on either side of the centrepiece and balancing each other. If any other decorative articles, such as bonbonnières, nut dishes, compotes of crystallized fruit or sweetmeats are used, there should be two dishes exactly alike and balancing each other at the opposite ends of the table. Usually relish dishes are left off the table when it is laid and only the "covers" and the decorative articles placed on it. Olives or other relish may be left on the table after the first passing, but are not put on the table at first, except for the simplest dinner, served without a maid.

Now, after the centrepiece, candles, and candy compotiers are placed with balance and symmetry, you are ready to lay the covers.

A "cover" is the individual place at the table containing service plate, silver, glass, and napkin.

There should be just about 24 inches from plate to plate, and all distances should be equal, so measure the sides of your table, divide by the number of places and gauge your distances accordingly.

In the exact centre of each cover, place your service plate. Now this "service plate" may be your regular dinner plate or it may be a handsomer plate than your set and quite different. In fact a big "set" of dinner dishes with plates for every different kind of course is no longer considered either necessary or desirable. The service plates may be of one kind, the salad plates of another, and the dessert plates of still another. Even the platters and vegetable dishes are quite frequently of silver, which reduces your "dinner set" to a very few pieces indeed. Bread and butter plates are not used at dinner, and if after-dinner coffee is served (with ginger ale or some other beverage for the dinner course) the dinner plates are about all you need.

The day of the one hundred and fifty piece "set" is gone by and the woman who loves color and variety in her dishes as well as elsewhere can satisfy her taste in a dozen ways.

Glass for salad and dessert plates is most attractive, and indeed, whole dinner sets may be had in colored glass.

But to get back to the "cover." Whether your service plate is an odd one to be left off as the meal is served, or whether it is the regular dinner plate, it is placed in the centre of the space allotted. For the dinner menu planned we shall want a meat knife and fork, a soup spoon, a salad fork and a dessert spoon and fork, or, better still, the ice cream fork which will take care of both cream and cake. We will not, however, put all this silver on the table at once, not only because it does not look well, but because it gets displaced and looks straggly.

At the right of the plate, with its cutting edge in and the handle up about an inch from the edge of the table, we will place the knife, and just beyond it the soup spoon with bowl up. For the informal dinner, soup is usually served in the large sized soup cups rather than in the soup plate. Here again is opportunity for using color and originality in the lovely pottery cups that are quite in vogue. Every cup can be a different color if you like, the shape being all the same. The



spoon shaped like a boullion spoon only larger is used with the soup cups, rather than the regulation soup spoon.

At the left of the plate is the salad fork and beyond is the meat fork, tines up, handles all even.

At the top of the knife blade the water goblet is placed (which, again, may be of colored glass or with a colored foot) and at its right half an inch or so nearer the edge of the table, a smaller and similar glass for ginger ale or other beverage.

The napkin is usually folded in an oblong (or square if you prefer) and laid at the left of the meat fork. Or it can be placed on the service plate, but if you have a decorated service plate it is preferable not to cover it with a napkin. The napkin may also be laid at the right if you prefer.

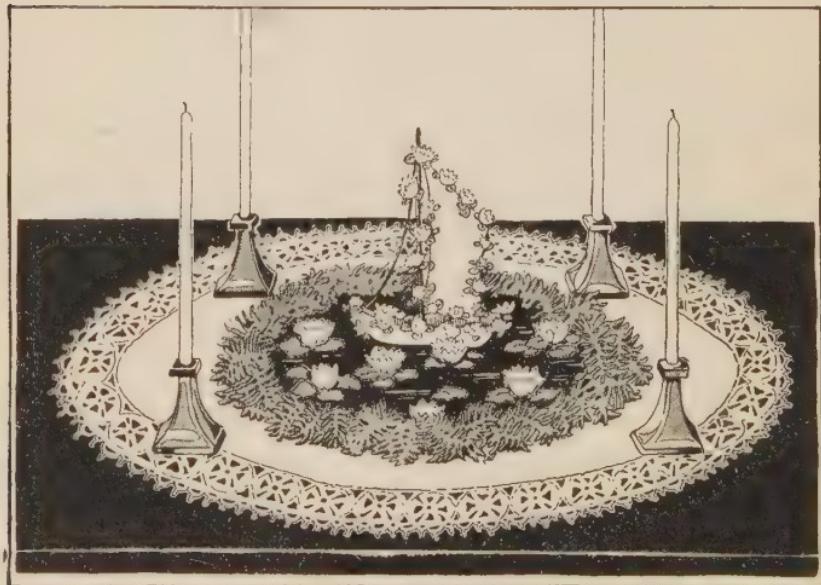
Now your cover is complete and your table is laid. Water or other beverages are not to be poured until the moment before guests enter, and a window (in cold weather) should be left open long enough to cool and air the room without chilling it.

Guests should arrive not earlier than ten minutes before the

dinner hour, and never later than ten minutes past. To be late for a dinner party is an offense that is liable (and quite justly) to cost one future invitations. A hostess may, if she is sufficiently charitable and sure her dinner will not spoil, wait fifteen minutes for a belated guest, but never longer.

The maid or waitress must keep watch over the arrival of guests, and as soon as all are assembled she will step to the door and, catching the eye of her mistress, say, very quietly, "dinner is served." Or, she may merely incline her head according to previous instructions. She will then retire to the dining room where water is poured and candles lighted, and stand behind the chair of the host, or whoever is to serve.

Soup is brought in immediately after all guests are seated, and the soup plate or cup placed on the service plate from the left. Croutons are passed. When the course is finished the soup dishes are removed, and the meat course brought in and placed before the host if he is to serve.



The maid will take up the service plate from before the server, and place there a regular dinner plate, holding an extra one of the same kind in her hand. When the plate before him is filled she will take this up, putting before him the one she has been holding. With her left hand she removes the service plate from before the hostess, placing the filled plate in its place.

The same order will be followed in serving all the guests, beginning with the hostess, following with the lady at the right of the host and then around the table in order.

When service plates are unlike the dinner plates these must be laid on a serving table near by, from which dinner plates, *warmed*, will be taken in turn as needed.

Each plate will be set down with the left hand while the right hand removes the empty plate.

If the host prefers not to serve, then the service plates are taken up, and a warmed dinner plate put in the place of each. The maid will then pass the platter of meat (carved in the kitchen) and, following it, the vegetables, always from the left.

Serving Salad

If the salad is to be served with the dinner course it may be placed on the table before the guests enter and at the right of the plate. If it is served as a separate course it will be brought in after the meat course is finished and placed before the guests from the left. Saltines, crackers, cheese sticks or whatever is served with the salad, are passed.

Serving Dessert

When the salad course is finished, or the meat course if salad is served with it, the table is cleared of all dishes. Everything is removed but the decorations. Crumbs, if there are any, are removed with a clean folded napkin and plate. Dessert plates are placed before guests and silver is laid at the right. If the dessert is served in individual glasses, these are brought in and placed on the plates.

If the dessert is to be served at table it is placed before the hostess who serves it to individual plates. The maid then

takes each plate and places it, from the left, before each guest

Coffee

Coffee *demi-tasse* may be served with the dessert or after the dessert at the table or in the drawing room, library, on the porch, or where you please. If served at the table with dessert it may be poured from a side table or serving table by the waitress, or at the table by the host. If served in the drawing room the hostess may pour it from some pretty coffee service on a small table, or it may be brought in in small cups and served from a tray.

Many people prefer their coffee with the meal, in which case it may be brought in from the kitchen on a tray, or, preferably, poured at the sideboard, or from a small table at the right of the host or hostess.

Candy and Sweetmeats

The sweetmeats are passed with the coffee, or after the dessert. Salted nuts may be served throughout the meal if desired.

Serving the Dinner Without a Maid

It is quite possible to give a very delightful dinner without either maid or waitress, but the menu must be carefully thought out and planned accordingly. A soup should not, for instance, be included in the maidless dinner. Rather, a fruit or fish cocktail, a canapé, or a small salad — any kind of appetizer, and this, in order to further simplify the serving, may be had in the living room just before going into the dining room, with a small glass of ginger ale dressed up with fruit juice or some other beverage.

The main course of the maidless dinner should be of some meat that can stand while the first course is being eaten. A roast, a stuffed baked fowl, or a meat loaf would not suffer too much by standing either on the table, if the appetizer is served in another room (guests standing), or on a service table or tea wagon if the first course is served at table.

The vegetables in covered dishes (if of silver so much the better), will keep hot for the few required minutes. Salad, also

relishes, should be served with the meal and placed on the table when it is laid.

The table will be laid exactly as outlined, with either service plates, or, preferably, the dinner plates at each place. The host will serve to the plate in front of him and pass it to the lady at his right who gives hers in exchange. Each in turn does the same. If service plates are used, each as it is handed to the server will be set on the side table, and fresh plates taken instead.

If a first course has been served at the table the plates should be removed and fresh plates taken from the serving wagon.

After the meat and salad course, all plates and serving dishes are taken from the table and placed on the lower shelves of the serving wagon, or on a side table at hand.

Dessert, previously prepared on individual plates, is taken from the service table and passed from one to another. Coffee may be served from another small table near the hostess.

It is quite possible to serve a dinner to eight guests without maid or waitress, but to do so a serving table, or, better still, a combination tray and wagon with three shelves is necessary. With this you can serve three courses — appetizer, meat and salad course, and dessert, without once getting up.

The coffee service, with percolator attached to a convenient outlet, on a small table at the right hand of the hostess will allow her to pour the coffee while the meat course is being served, or later.

Bread and butter are not considered essential for even an informal dinner. Dinner rolls may be served if desired, as they are at a formal dinner, but are not necessary.

THE FORMAL DINNER

THE formal dinner presumes elegance of linen, silver, glass, china, and environment, as well as dignity of service, and there are very few formal dinners given in the average home. Not long ago a young woman was heard to say, "And I've got to give a formal dinner to our bridge club of sixteen people, *with no maid!*"

The statement was absurd. In the first place she lived in

a small apartment, the dining room of which would not hold ten people at one table. In the second place a formal dinner cannot be given without a maid because it is the formality of service that makes it formal, and in the third place she did not know what she was talking about. What she meant was that she was going to give a dinner to the bridge club. It would be served on the small tables in different rooms. It would be served from the kitchen on plates as far as possible, and the rest of it would be brought in by herself and her husband, with, perhaps, one of the girl guests to help, and that would make, as you can see, just about as informal an occasion as you can imagine. In fact, it would be quite likely to turn out a hilarious one which no really formal dinner ever could.

Only the home which is serviced by butlers, footmen, waitresses and so on, ever gives a formal dinner, so you can see how really useless it is for us to spend much time or thought on such form of entertaining, except for the interest we have in learning how to do it.

Invitations to a formal dinner are couched in rather rigid terms.

Mr. and Mrs. James Henley Wainwright
request the pleasure of
Mr. and Mrs. Thomas Courtenay's Company
at dinner
On Friday the Eighth of October
at seven o'clock.

And the answer must be just as stilted:

Mr. and Mrs. Thomas Courtenay
accept with pleasure
Mr. and Mrs. James Henley Wainwright's
kind invitation for dinner
On Friday the Eighth of October
at seven o'clock.

Thus, the note of formality is struck at the very outset.

The menu for the formal dinner will consist of at least four courses, or more. Here would be a suggestion.

Canapé of Anchovies	
Peppercorn Consomme	
Hors d'Oeuvre	
Filet of Sole	Tartar Sauce
Roast Capon	Parsley Potatoes
	Buttered Carrots
	Rolls
Tomato Aspic Salad	Saltines
Raspberry Mousse	Cake
	Coffee

The difference in the amount or kind of food between the formal and the informal dinner is not so great, but the serving of it is different.

The rules for laying or "setting the table" are the same for one kind of a dinner as for another. The cloth for the formal dinner must be white and of heavy damask, with, of course, napkins to match. Twenty-eight-inch napkins are the standard size for dinners.

The centrepiece for a formal dinner may be of flowers or one of the elaborate affairs in crystal that can be purchased. Flowers are more generally used, arranged in a silver or glass bowl. Pottery is never used in any form on the more dignified table.

No matter how large, beautiful, or elaborate the centrepiece is, it should never be tall enough to interfere with seeing across the table.

Candles are used for lighting and as many as are required both for light and for decorative effect. For the table that would hold a party of ten or twelve, six, possibly eight candles could be used. Candelabra are quite acceptable, providing you have two, one at either side of the centrepiece. Tall silver or glass compotiers, one at each end of the table, hold candy. Small silver nut dishes with spoons (two in number) may stand between the compotiers and centrepiece. The nuts are passed from guest to guest and taken onto the cloth.

The covers are laid exactly as described for the informal dinner, except that there must be a service plate, as handsome as possible.

Dinner is announced by the butler or head waitress, who then stands ready to draw the chair for the hostess. The men of the party attend to seating the other ladies.

Soup is served by waitress or footmen after the canapé plate is removed, the service plate remaining in position.

With the soup the service plate is removed, the dinner plate, warmed, taking its place. The soup and service plates are removed with one hand, the dinner plates set down with the other.

Where there is but the butler and one footman or waitress, the butler not only directs the service but helps with the serving. When there are two waitresses or footmen and a butler, the butler attends to the carving and the serving in kitchen or pantry while the others take care of the table. Or, if the cook does the carving, he oversees the serving and helping when necessary.

Two waiters or waitresses are necessary to serve a party of ten or twelve properly. One proceeds from the hostess and at her right, the other from the right of the host.

After the soup, the fish course is served, the service plates being removed with the soup plate. When the fish is eaten that plate is removed and the warmed dinner plate put in its place.

Meat is passed on a platter at the left of each guest, followed by vegetables and rolls. Relishes such as olives and celery are usually passed once by waiters and then left on the table for guests to help themselves.

Each dish is passed again for a second helping.

When the meat course is finished the plate is removed and the salad course served. After that the table is cleared of all but decorations, the table crumbed, and dessert served. After dessert, or with it, coffee.

The formal meal is not nearly so nice—in the sense of daintiness, intimacy and charm,—as the informal, when host and hostess both take part in serving their guests. It does,

however, relieve both from any sense of responsibility, for all matters are, presumably, in the hands of competent people who understand their business, and both host and hostess are free to enjoy themselves. This, it seems to us, is the only compensation for sacrificing a colorful, intimate, and almost family affair for one presided over by dignitaries who set an example of stiff and unnatural behavior.

What to Wear

Of course it goes without saying that evening dress is the only suitable costume for a formal dinner. While a man may be forgiven the informality of a dinner coat at the little company dinner in the home of a friend, and a woman may wear any short sleeved, pretty gown, the formal dinner calls for long tailed coats and low necked gowns. Gloves are seldom worn, even from one house to another, in these days of closed and warmed cars. Hats, of course, are not worn even *en route* (by ladies), and evening wraps as gorgeous as possible are in order.

Dinner Menus

I

Fresh Strawberries with Hulls	Powdered Sugar
Clear Tomato Soup	
Crown Roast of Pork	Garnished with Whole Apples
(Cooked in syrup, colored with Wintergreen Candies)	
New White Turnips, buttered	New Potatoes
Orange Sherbet	Sponge Cake
Coffee	

II

Peppercorn Soup	Croutons
Planked Shad with	
Border of Mashed Potato Rosettes and Carrot Cubes	
Beet Greens	
Strawberry Shortcake	
Coffee	

III

Clear Vegetable Soup	
Ham Baked in White Grape Juice	
Parsley Potato Balls	Fried Parsnips
Strawberry Ice Cream	Sweet Cakes
Coffee	

IV

Clear Tomato Soup	Toasted Crackers
	Broiled Chicken
Mashed Potatoes	Creamed Onions
	Currant Jelly
Hearts of Lettuce Salad	Russian Dressing
	Charlotte Russe
	Coffee

V

Grapefruit	Garnished with Green Mint Candy
Roast Duckling	Onion Stuffing
Mashed Potatoes	Buttered Beets
	Apple Sauce
Rhubarb Pie	Cream Cheese
	Coffee

VI

Roast Leg of Lamb	Mint Sauce
Buttered Cauliflower	Baked Potatoes
	Tomato and Green Apple Salad
Peach Ice Cream	Angel's Food
	Coffee

VII

Thick Slice of Ham Baked in Raisin Sauce	
Young Beets, buttered	New Potatoes
	Onion and Orange Salad
Strawberry Ice Cream	Cake
	Coffee

VIII

	Fruit Cocktail
Roast Ribs of Beef	Yorkshire Pudding
New String Beans	Potato Balls
	Cucumber Salad
Raspberry Mousse	Wafers
	Coffee

IX

	Fresh Pineapple and Strawberry Cocktail
	Baked Halibut
Parsley Potato Balls	Buttered Beets
	Sliced Cucumber Salad
Fresh Apple Pie	Cheese
	Coffee

X

	Jellied Tomato Bouillon
Roast Leg of Lamb	Brown Mint Sauce
Potato Balls	Buttered Peas
	Asparagus Tip Salad
	Lemon Meringue Pie
	Coffee

XI

	Iced Canteloupe
Broiled Steak	New Potatoes
	Onion and Orange Salad
Baking Powder Biscuit	Butter
Cottage Pudding	Lemon Sauce
	Coffee

XII

	French Dressing
Halibut Steak	Creamed New Potatoes
	Tomato, Cucumber, Green Pepper Salad
	French Dressing
Apricot Shortcake	Coffee

The silver illustrations on page 37 are named in the order that they are numbered.

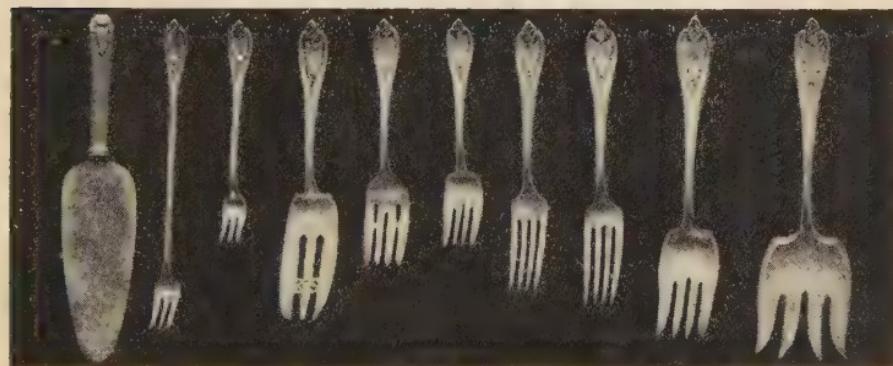
1. Salad fork.
2. Jelly spoon.
3. Lemon fork.
4. Ice cream spoon.
5. Olive spoon.
6. Butter spreader.
7. After dinner coffee spoon.
8. Bouillon spoon.
9. Orange spoon.
10. Cheese server.
11. Fruit knife.
12. Ice spoon.
13. Berry spoon.
14. Cream ladle.
15. Iced tea spoon.
16. Egg spoon.
17. Salad spoon.
18. Soup spoon.
19. Sugar sifter.
20. Tomato server.
21. Tea spoon.
22. Pie or ice cream server.
23. Oyster fork.
24. Individual berry fork.
25. Cake fork.
26. Individual pastry fork.
27. Individual salad fork.
28. Dessert fork.
29. Dinner fork.
30. Cold meat fork.
31. Salad fork.



1 2 3 4 5 6 7 8 9 10 11



12 13 14 15 16 17 18 19 20 21



22 23 24 25 26 27 28 29 30 31

XIII

	Fruit Cup
Roast Leg of Lamb	Brown Gravy
Mashed Potatoes	Peas
Hearts of Lettuce with	
Thousand Island Dressing	
Orange Sherbet	Cake
	Coffee

XIV

Veal Pot Pie	Dumplings
Potatoes	Scalloped Tomatoes
Chocolate Cake	Coffee

XV

Iced Watermelon Cubes	
Veal Birds	Mashed Potatoes
New Wax Beans, buttered	
Combination Salad	French Dressing
Almond Ice Cream	White Cake
	Coffee

XVI

Watermelon Balls (in glass cups)	
Broiled Chicken	Creamed New Potatoes
	New Peas
Hot Rolls	Butter
	Currant Jelly
Cottage Cheese and Raspberry Jam	
Crackers	
	Coffee

XVII

Braised Beef	
Brown Potatoes	Buttered Carrots
	Calavo and Grapefruit Salad
Ice Cream	Cake

XVIII

Tomato Bouillon

Baked Pork Chops	Lyonnaise Potatoes
Cabbage and Pineapple Salad	
Chocolate Blanc Mange	Custard Sauce
	Iced Tea

Ham in White Grape Juice

1 pound slice of ham	2 tablespoons brown sugar
18 cloves	$\frac{2}{3}$ cup white grape juice
10 peppercorns	

Soak ham in cold water for an hour. Drain, wipe off superfluous moisture, and place in shallow baking dish. Stick with cloves, distribute peppercorns about the ham, sprinkle with the brown sugar, and add the white grape juice. Bake in a moderate oven until tender, basting occasionally.

Time in cooking, $1\frac{1}{4}$ hours.

Temperature, 325 degrees.

Recipe makes four servings.

Jellied Tomato Bouillon

3 cups tomato juice	1 $\frac{1}{2}$ teaspoons sugar
1 teaspoon salt	1 small onion
$\frac{1}{2}$ teaspoon celery salt	2 cups canned bouillon or beef stock
6 peppercorns	2 tablespoons gelatine
4 cloves	
Small piece of bay leaf	$\frac{1}{4}$ cup cold water

For the tomato juice drain off the liquid part of canned tomatoes. Add seasonings and onion cut in small pieces and simmer 15 minutes. Strain, add bouillon and bring to boiling point. Add gelatine which has been softened in cold water. Pour into bouillon cup and let stand until jellied, or mold in a shallow pan and cut in cubes or break up with a fork before putting into the cups. Serve very cold. Recipe makes eight servings.

Burnt Almond Ice Cream

1 cup sugar	$\frac{1}{8}$ teaspoon salt
1 cup boiling water	$\frac{3}{4}$ cup chopped roasted almonds
3 cups evaporated milk	
2 eggs	2 teaspoons vanilla

Caramelize half a cup of the sugar, add the boiling water, and stir until sugar is dissolved. Add evaporated milk and heat in a double boiler. Beat egg yolks, add the remaining half cup of sugar and the salt, and add to the milk mixture. Cook until thickened, stirring constantly. Cool and add nuts and vanilla. Pack in three parts ice to one of salt and freeze.

Recipe makes eight servings.

Baked Pork Chops

6 pork chops	$\frac{1}{2}$ lemon
Fine, dry bread crumbs	Salt
1 medium sized onion	Pepper
2 tablespoons lard	

Use lean chops, cut rather thick. Roll in crumbs. Slice onion and cook in lard or pork drippings until slightly brown. Arrange chops in the pan, sprinkle with salt, pepper and lemon juice. Brown one side, turn and add water to almost cover, and cook in a moderate oven until tender, removing the cover for the last fifteen minutes.

Time in cooking, 50 minutes.

Temperature, 350 degrees.

Recipe makes six servings.

Calavo and Grapefruit Salad

Peel calavos, remove stones and cut in lengthwise strips. Separate grapefruit into sections, removing all the membrane. Canned grapefruit is especially good for this salad. Arrange the fruit on lettuce, cartwheel fashion, and place a mound of grated cheese in the center.

Serve with French dressing made with lemon juice.

Steamed Fig Pudding

1 cup dark molasses	1 teaspoon soda
1 cup chopped suet	1 cup sour milk
2 cups chopped figs	2 eggs
1 teaspoon cinnamon	2½ cups flour
½ teaspoon nutmeg	

Mix together molasses, suet, figs, and spices. Add soda and milk. Add eggs well beaten, and flour gradually. Beat all thoroughly and fill well oiled mold three-quarters full. Steam 2 hours. Serve with Sterling Sauce and garnish with whipped cream.

Sterling Sauce

1 tablespoon vanilla	1 cup brown sugar
½ cup butter	4 tablespoons cream

Cream the butter, add sugar gradually and continue creaming. Add cream gradually and vanilla.

Time in cooking, 2 hours.

Recipe makes ten to twelve servings.



Soup cups are used for luncheon or supper, while the soup plate is correct for the formal dinner. With the soup cup a large sized bouillon spoon is used. A pottery bowl may be used instead.

CHAPTER III

LUNCHEONS — FORMAL AND INFORMAL

LUNCHEON is usually a ladies' party, and quite often preceases an afternoon of bridge. The average home dining room will take care of a table of eight comfortably, and this is all that one maid or one hostess with no maid can take care of.

Again, if there is no maid or waitress, the menu must be planned for simple service, which, with a good sized tea wagon, or a tea wagon and small service wagon, can be comfortably carried out.

Luncheon, too, is often served on the bridge tables, which, for the hostess alone, complicates the service somewhat, but adds to the informality of the affair.

Served at Dining Table

If the luncheon is to be served in the dining room there is a considerable variety of cloths from which to choose. No matter what kind of cloth is to be used, no silence cloth is laid under. Luncheon calls for dainty cloths, and the more formal the affair, the more elaborate and elegant should be the cloth.

For the formal luncheon (which is always served in the dining room) an all over cloth would be suitable, but this must be lacy and delicate in effect. It may, indeed, be all of lace, either in a solid piece, or of side and end runners; or it may be of cutwork, of Italian hemstitching with inserts. At any rate, it should have an effect of open work, showing the polished wood through lace or cutwork designs.

For the informal luncheon served in the dining room, doilies, place mats or runners may be used, and these may be of lace,

of hemstitching, cut-work, embroidery or what you please.

In short, almost any kind of table cover may be used except the dinner cloth. The prettier, lacier, and more delicate it is the better.

If the luncheon is to be served on bridge tables small cloths are used, and these will be treated elsewhere.

The centrepiece for the luncheon table should be simple but as effective as you please. An arrangement of seasonable flowers in a low bowl of silver, copper, glass or pottery is as lovely as anything to be found.

Candles, of course, are never used, since luncheon is a daytime affair served usually at one or one-thirty o'clock. Candy dishes are quite correct and may be high but there must be two alike, for they are a part of the decorations and must provide symmetry and balance.

The laying of the table follows the general rule as given under dinners.

Each "cover" or place has a service plate, the required amount of silver up to the dessert course, glass or glasses for beverage, and napkin. Bread and butter plates are not used on the formal luncheon table, but may be used at the informal table, especially if rolls, muffins, biscuits or any kind of hot bread is to be served.

Where there is no meat course, nor any food for which a knife is needed, the fork may be placed at the right of the plate.

Where a bread and butter plate is used, the butter spreader is placed at the right hand edge of the plate in a line with other silver, or straight across the top of the plate, as you prefer. The napkin is placed at the left of the plate, the glass at the right and at the tip of the knife blade.

All knives are placed with the cutting edge in.

Spoons and forks with bowls and tines up.

Never lay one piece of silver across others as we have sometimes seen an oyster fork laid diagonally across a row of other silver.

Always lay the silver in the order in which it will be used.

Never fold napkins in a fancy shape. Fold them square or oblong.

Never place a roll inside a napkin.

Finger bowls are served with a first course of fruit where the fingers must be used, or, for the same reason with a dessert as of fruit. In general, however, finger bowls are seldom used.

Where a bread and butter plate is used, the butter (made into balls or cubes) is passed. Or, where the hostess is serving the meal herself, a cube or ball of butter taken from the refrigerator immediately before the meal is placed on the plate.

Water is poured the last minute before guests enter.

Glasses are filled to only about three-fourths of an inch from the top.

An informal luncheon usually consists of such courses as:

I

Cream Soup
Salad
Dessert

III

Fruit Cocktail
Hot Dish
Dessert

II

Salad
Hot Dish
Dessert

IV

Fruit
Meat Dish
Dessert

A formal luncheon would have a little more elaborate formula:

I

Soup
Meat and Vegetables
Salad
Dessert

III

Canapé
Oysters
Salad
Dessert

II

Fruit
Chicken or Duck
Salad
Dessert

IV

Cream Soup
Fish
Chops and Vegetable
Salad
Dessert

Grapefruit halved, the sections cut, seeded and sugared, with a cherry, a wintergreen candy, a tiny cube of mint or currant jelly, makes an attractive fruit course.

Fruit cocktail, or a macedoine (mixture) of fruits is another.

Cream soup is a luncheon dish — not a dinner dish.

Suppose we take a certain menu suitable for an informal luncheon and discuss the serving.

Luncheon Menu — Served by Waitress

Chilled Grapefruit

Cream of Carrot Soup Croutons

Green Peppers stuffed with Minced Ham

Fried Bananas

Individual Pumpkin Pies Cheese

Coffee

The grapefruit (halved, seeded, and cut) is on the table when the guests enter. Water is freshly poured. The room is at the right temperature.

The silver on the table is as follows:

At the right of the service plate, a knife, a soup spoon (large sized bouillon), a grapefruit spoon (spoon with pointed end). At the left of the service plate one fork. The water glass stands at the tip of the knife blade. If ginger ale or a fruit juice is desired the smaller glass will stand at the right of, and a bit nearer the table edge than the water glass.

The silver is laid in the order in which it is to be used.

The napkin is at the left of the fork. A knife is not needed with this menu, but it helps to balance the setting of the cover.

The grapefruit is in a deep glass dish which is set on the service plate.

After the grapefruit is eaten the maid removes the dish with her left hand, placing the soup with the right hand, on the service plate.

When the soup course is finished, both soup plate and service plate will be taken up with one hand and the luncheon plate put in place.

The stuffed peppers on a silver chop plate or china platter will be passed, with a wide tined fork for serving. The fried bananas will follow. Rolls may be served with this course if desired. Bread and butter would not be out of order on this table, but with so hearty a lunch they are unnecessary.

After this course the table is cleared and the individual pies brought in, two at a time, and placed before the guests, from the left.

Cheese is passed, coffee served.

Informal Luncheon without a Waitress

We will plan a very simple menu for this luncheon because we want to serve it from first to last without the hostess getting up once. It is to be served from the dining table.

Macedoine of Fruit	Cheese Crackers
Cold Salmon Loaf	New Potatoes in Cream Sauce
Nut Bread	Butter
Cucumber and Tomato Salad with Aspic Cube	
Washington Pie	
Coffee	

There is a luncheon that any hostess can serve from her own chair at the head of the table without once getting up providing she has the right kind of service tables and plans well.

Again, we recommend the three tray service wagon. On this will be the luncheon plates, the bread, an extra dish of butter, the dessert, and on the top tray a coffee percolator attached to a nearby convenience outlet and ready to "perc" the minute a switch is turned.

On the table are the service plates and the glass cups of fruit. Inexpensive service plates are most attractive, with the cups or dessert glasses to match. The spoon for the fruit cup lies on the plate beside the cup. An extra glass plate (small) to match the cup may be added if desired. This, with the fruit cup on it, should be set on the service plate. Bread and butter plates are at the tip of the meat fork.

When this course is finished the hostess places her own

glass on the lowest shelf of her service wagon and asks that the guests hand theirs down the line. The service plate, of glass or china, is left in place. She then exchanges her own service plate for a luncheon plate from the wagon, lifts the loaf and the covered dish of potatoes from the wagon into position in front of her, cuts a slice from the loaf and serves it to the plate before her, adds a spoonful of potatoes, and hands the plate to her right hand neighbor who gives her her service plate in exchange. The service plates, in turn, are piled on the lower tray of the wagon, and each time a luncheon plate is taken from the wagon and filled until all are served. The hostess then passes, from the wagon, the nut bread and finally asks to have it set on the table.

The salad is placed on the table before the guests come in and is eaten with the luncheon.

The coffee is started to percolating about ten minutes before time for dessert.

When the main course is finished the plates are handed down to the hostess, who stacks them on the lower shelves wherever room has been made. She then takes the Washington pie from the wagon, places it before her where the main course has stood, and serves it on the dessert plates, also taken from the wagon. She can pour the coffee herself or ask someone next to her to do it.

This kind of serving makes for informality, certainly, but informality also assures a happy and successful affair.

Meals to be served without help must be carefully planned. There cannot be too many courses or too many hot dishes. There must be a good service table at hand, and the company must be small, and congenial.

When the meal is over, either some arrangement should have been made with a woman to come in and clean up, or else the hostess must be content to just put away the food, stack the dishes in the kitchen, and shut the dining room door. It is better to do this than try to wash dishes and put the rooms to rights. This will only make your guests uncomfortable and tire yourself out, to say nothing of risking a pretty frock.

The kind of dishes that may be used at an informal luncheon may be as gay as Joseph's coat, and almost as varied. Service



The tea wagon is a valuable accessory to afternoon tea or Sunday night supper.

plates and fruit cups or footed glasses of glass in amber, green or mulberry. Or, service plates and soup cups of pottery, each plate and each cup a different color. Luncheon plates of one color, or in Spanish, Italian, or French pottery in half a dozen colors. Coffee cups of pottery in different colors.

Pretty nearly anything you like may be used so long as it is gay, colorful, and will give joy.

For the formal luncheon a more formal setting is necessary, but since almost nobody ever gives a formal luncheon we shall spend short time on it.

The cloth, as we have said, must be rich and beautiful, the centrepiece lovely but not elaborate.

The serving dishes of silver.

Pottery is not suitable for a formal luncheon but glass is.

The laying of the table is the same for all forms of service: Service plate, silver according to need, glasses for beverage, napkin folded square or oblong, placed at left, right, or on service plate.

Hats are worn at a formal luncheon. They may or may not be worn at an informal luncheon. Any suitable afternoon frock is correct. Gloves are worn for the protection of the hands, or to complete a correct costume. They are removed with other outer wraps — never worn or carried to the dining room.

Luncheon Menus

I

Clam Cocktail

Salmon Salad Loaf Potato Chips

Radishes

Hot Finger Rolls Butter

Jellied Rhubarb Gold Cake

Iced Tea

II

Fruit Cup

Creamed Chicken in Patties	Green Peas
Individual Strawberry Shortcake	
Tea or Coffee	

III

Iced Canteloupe (cut in balls)

Cream of Corn Soup	Whipped Cream
Fresh Pineapple and Grapefruit Salad	
Coffee	

IV

Chilled Strawberries (au naturel)	
Lobster Salad	Small Hot Rolls
Gherkins	Radishes
Banana Cake	Tea

V

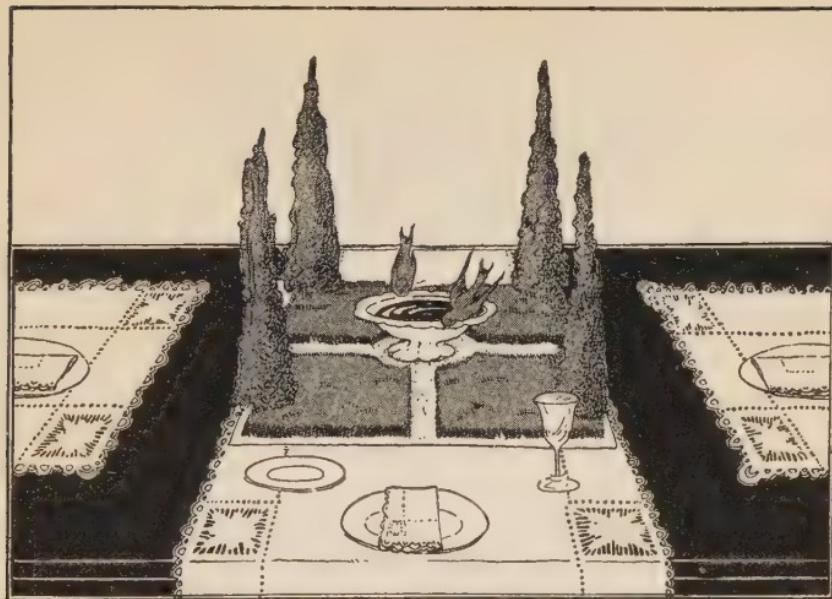
Cold Jellied Tongue	Potato Chips
Sliced Cucumbers	
Peanut Butter Sandwiches	
Small Cakes	
Iced Coffee	

VI

Browned Hash	Creamed Onions
Popovers	Butter
Apple Sauce Cake	Iced Tea

VII

Chilled Cherry Stone Clams	
Broiled Lamb Chops	
New Potatoes in Parsley Sauce	New Peas
Bread	Butter
Rhubarb Pie	



VIII

Tomato Basket Salad
 Lettuce Sandwiches
 Vanilla Ice Cream Chocolate Sauce
 Small Cakes

IX

Scalloped Ham Potatoes and Onions
 Cucumber Salad
 Hot Rolls Butter
 Baked Apples Cream

X

Cheese Souffle Currant Jelly
 Creamed Potatoes
 Canteloupe

XI

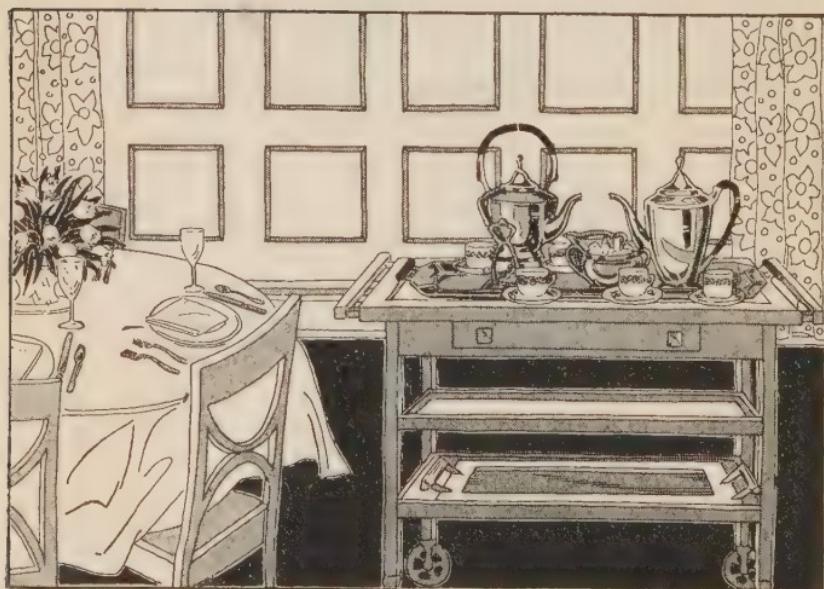
Fried Chicken Creamed Potatoes
Green Corn on the Cob
Blackberries with thick Cream
White Cake

XII

Cold Meat Loaf Baked Potatoes
Creamed Cauliflower
Cup Custard

XIII

Omelet
Potato Cakes Creamed Cabbage
Cottage Cheese
Blueberry Cake Iced Tea



XIV

Frozen Fruit Salad	Cinnamon Rolls	Butter
		Coffee

XV

Veal Cutlets	Potato Balls in Butter Sauce
	Beet and Cucumber Salad
Baked Apples	Cream

Salmon Salad Loaf

2 eggs	1 tablespoon gelatine.
½ teaspoon salt	2 tablespoons cold water
2 teaspoons sugar	⅓ cup lemon juice
½ teaspoon paprika	2 cups canned salmon
¼ teaspoon pepper	12 stuffed olives
1 tablespoon prepared mustard	6 ripe olives
¼ cup milk	1 small onion
	2 hard cooked eggs

Beat the eggs slightly and add the seasonings. Add milk and heat in a double boiler, stirring constantly until slightly thickened. Remove from stove and add gelatine which has been softened in cold water. Add lemon juice, flake the salmon and add it to the chopped olives. Arrange in layers alternately with the hard cooked eggs, sliced, and pour the first mixture over. Chill and serve with cucumber sauce.

Cucumber Sauce

½ cup heavy cream	¼ teaspoon paprika
1 cucumber	3 tablespoons lemon juice
½ teaspoon salt	

Whip the cream until stiff. Add cucumber which has been chopped and drained and the seasonings. Fold in carefully the lemon juice, adding it a little at a time.

Banana Cake

$\frac{1}{3}$ cup shortening	$\frac{1}{4}$ teaspoon salt
1 cup sugar	2 teaspoons baking powder
2 eggs	
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon cinnamon
1 $\frac{3}{4}$ cups flour	

Cream shortening and add sugar gradually. Add yolks of eggs well beaten. Add the milk, alternately with the remaining ingredients which have been mixed and sifted and then fold in the stiffly beaten egg whites. Bake in two layers in a moderately hot oven. Cover the bottom layer with sliced bananas and spread with a vanilla flavored custard filling. Put the two layers of cake together and cover with sliced bananas and whipped cream.

Time in baking, 30 minutes.

Temperature, 375 degrees.

Jellied Tongue

1 beef tongue	4 cloves
1 small onion	$\frac{1}{4}$ teaspoon pepper
2 stalks celery	Salt
Few sprigs parsley	2 tablespoons gelatine
Bit of bay leaf	$\frac{1}{4}$ cup cold water

Boil the tongue in water until tender and remove skin. Add the seasonings to the tongue and cover with the liquor in which it was boiled. Simmer for two hours and strain off the liquor. Arrange the meat in a loaf pan. To 3 cups of the liquid add the gelatine which has been softened in cold water and bring to the boiling point. Pour over the tongue and let stand in a cold place until firm.

Tomato Basket Salad

6 tomatoes	$\frac{1}{4}$ cup chopped green pepper
2 cups shrimp	
$\frac{1}{2}$ cup diced celery	Mayonnaise

Select good sized tomatoes, remove skin and cut a thick slice from the stem end of each. Dice the firm part of the pulp and mix with it the shrimp broken in pieces, celery and pepper. Moisten with mayonnaise and fill the tomatoes with the mixture. Serve on lettuce with extra mayonnaise. Celery tips make an effective garnish, and celery stalk handles may be added to the baskets.

Scalloped Ham, Potato and Onions

1½-2 pounds ham	Flour, salt, pepper
4 medium sized potatoes	Milk
4 medium sized onions	

Have the ham sliced about three-quarters of an inch thick and cut into pieces for serving. Slice potatoes and onions. Put the ham in the bottom of a baking dish or casserole and cover it with alternate layers of onion and potato, sprinkling each layer with flour, salt and pepper. Add milk almost to cover the meat and vegetables, cover the dish and bake in a moderate oven until the ham is tender.

Time in cooking, 1¼ hours.

Temperature, 350 degrees.

Recipe makes six servings.

Cheese Souffle

4 tablespoons butter	1 teaspoon salt
6 tablespoons flour	⅓ teaspoon white pepper
1 cup milk	6 eggs
1 cup grated cheese	

Melt butter and add flour. Add milk gradually and cook until thickened, stirring constantly. Add cheese and stir until it is melted. Add seasonings and slightly beaten egg yolks. Fold in egg whites which have been beaten until stiff and pour into a well greased baking dish. Bake in a moderate oven until firm.

Time in cooking 45 minutes.

Temperature, 325 degrees.

Recipe makes 6 servings.

Cinnamon Rolls

2 cups flour	Butter
5 teaspoons baking powder	Sugar
1 teaspoon salt	Cinnamon
2 tablespoons shortening	Raisins
1 cup milk	

Sift together flour, baking powder and salt. Work in the shortening. Add gradually the milk, mixing with a knife to a soft dough. Toss on a floured board, pat, and roll to one-half inch in thickness. Spread with butter and sprinkle with sugar, cinnamon and raisins. Roll up like jelly roll. Cut in slices and bake in a hot oven. Recipe makes ten rolls.

Frozen Fruit Salad

1 teaspoon gelatine	2 tablespoons powdered sugar
1 tablespoon cold water	
1 cup mayonnaise or boiled dressing	2 tablespoons lemon juice
½ cup cream	2½ cups mixed fruit

Soften the gelatine in cold water and dissolve over steam. Add to the salad dressing. Fold in the cream which has been beaten until stiff and add the sugar and lemon juice. If the dressing was not highly seasoned more salt may be needed. Add fruit cut in dice. Any combination of fresh or canned fruit such as oranges, bananas, grapefruit, cherries, peaches, pears and apricots may be used. Turn the mixture into a mold and pack in equal parts of ice and salt. Let stand 3 or 4 hours. Serve sliced, on lettuce hearts.

Clam Cocktail

6 small green peppers	1 teaspoon prepared horse-
3 dozen fresh clams	radish
¼ cup tomato catsup	2 tablespoons finely chopped
¼ cup lemon juice	celery
1 tablespoon vinegar	1 teaspoon salt
	Few drops tabasco sauce



Cut the stem ends from the peppers and remove seeds. In each pepper case put 6 clams and pour over them a sauce made from the remaining ingredients. Clams and sauce should be very cold, and the peppers should be surrounded with cracked ice when served.

Poached Eggs on Savory French Toast
Hollandaise Sauce
Fresh Peas Radishes
Date Bran Muffins
Cherry Pie Custard Sauce
 Coffee

Poached Eggs on Savory French Toast

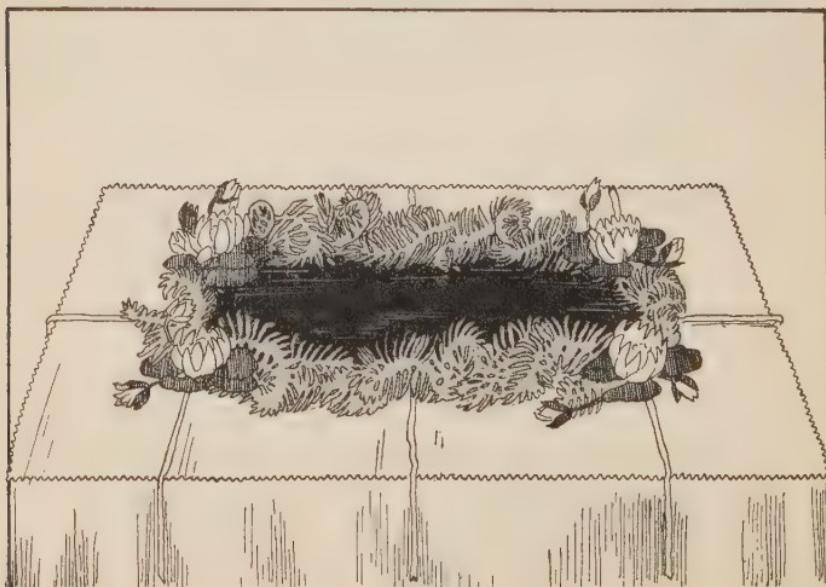
12 slices bread	1 cup milk
$\frac{3}{4}$ cup deviled ham	$\frac{1}{4}$ teaspoon salt
8 eggs	

Have the bread cut thin and make sandwiches of it, using deviled ham as a filling. Add milk and salt to 2 of the eggs, slightly beaten. Dip the sandwiches in this mixture and sauté in hot fat, browning on both sides. Poach the remaining eggs and serve on the savory toast. Garnish with parsley. This dish will be especially attractive if the bread is cut in rounds.

Date Bran Muffins

1 cup flour	$\frac{1}{4}$ cup molasses
2 teaspoons baking powder	1 cup milk
$\frac{1}{4}$ teaspoon soda	1 egg
$\frac{1}{2}$ teaspoon salt	2 tablespoons melted butter
1 $\frac{1}{2}$ cups bran	or margarine
	$\frac{3}{4}$ cup dates

Mix and sift flour with the baking powder, soda and salt, and add the bran. Add the molasses, milk, egg well beaten, and shortening. Beat thoroughly and add the dates cut in small pieces. Put in greased muffin pans and bake in a moderate oven. Time in combining, 10 minutes. Time in cooking, 35 minutes. Temperature, 350 degrees. Recipe makes 12 muffins.



Mixed Grill

(Lamb Chops, Bacon, Calves' Liver)

Stuffed Baked Potato	Fried Green Tomatoes	Rolls
Pineapple and Raisin Salad	Toasterettes	Coffee

Pineapple and Raisin Salad

Split slices of pineapple through the centre so as to make two thin slices and put them together again sandwich fashion with a filling of chopped raisins moistened with lemon juice. Arrange on lettuce, using one slice of pineapple for each serving, and in the centre of each slice place a ball of cream cheese which has been rolled in chopped nuts or raisins.

Curried Chicken with Rice	
Sauted Pineapple	Celery
Potato Corn Meal Muffins	
Raisin Ginger Bread	Whipped Cream
	Tea

Curried Chicken

1 medium sized onion	2 cups stock or salted water
2 tablespoons cooking fat	1 teaspoon jelly
2 tablespoons flour	1 teaspoon chutney
1 tablespoon curry powder	3 cups diced chicken

Chop the onion and cook it for a few minutes in the fat. Add flour and curry powder (the amount may be varied according to taste). Add stock gradually and bring it to the boiling point, stirring constantly. Add jelly and finely chopped chutney and salt if needed. Simmer for half an hour, adding a little more stock or water as evaporation takes place. Add chicken and heat thoroughly. Serve with boiled rice.

Potato Corn Meal Muffins

2 tablespoons shortening	1 cup hot mashed potato
1 tablespoon sugar	1 cup corn meal
1 egg	4 teaspoons baking powder
1 cup milk	1 teaspoon salt

Cream shortening, add sugar, egg well beaten, milk, potato and corn meal with which baking powder and salt have been mixed. Bake in muffin pans in a moderately hot oven. Serve immediately.

Time in cooking, 25 minutes.

Temperature, 400 degrees.

Recipe makes ten muffins.

Salmon Croquettes Creamed Peas and Potato Balls

Cabbage, Celery and Raw Carrot Salad

Sweet Gherkins Hot Whole Wheat Biscuit

Date Charlotte

Iced or Hot Tea

Date Charlotte

1½ cups cream	½ cup prepared cocoanut
½ cup dates, stoned and quartered	¼ teaspoon salt
	½ teaspoon orange extract
Lady Fingers or Sponge Cake	

Beat the cream until stiff, fold into it the dates, cocoanut, salt and flavoring. Pile in dessert glasses which have been lined with split lady fingers. If desired, sprinkle a little toasted cocoanut over the tops. Recipe makes six servings.

Molded Chicken Salad

Potato Chips Olives

Ribbon Sandwiches

Apricot Sponge Cake

Coffee

Molded Chicken Salad

2½ cups cold, cooked chicken, diced	2 tablespoons gelatine
¾ cup diced celery	2 cups chicken stock
¼ cup chopped green pepper	½ cup mayonnaise
	½ cup cream

Mix chicken, celery, and pepper. Soften the gelatine in the cold stock and dissolve by bringing to the boiling point. Add

to the first mixture and let stand until it begins to stiffen. Fold in the mayonnaise and the cream which has been whipped until stiff. Turn into a ring mold and let stand until firm. Unmold onto a bed of lettuce hearts. Fill the centre with mayonnaise to which has been added an equal quantity of whipped cream.

Recipe makes eight servings.

Ribbon Sandwiches

Cut dark graham bread and white bread in slices about an inch thick. Trim off crusts and spread with creamed butter. Put together with a slice of white bread between two of graham. Let stand under a light weight in a cold place for several hours and then cut in half inch slices.

Apricot Sponge Shortcake

1 cup apricot pulp	1 egg white
½ cup sugar	1 tablespoon gelatine
1 tablespoon lemon juice	1 tablespoon cold water
Sponge Cake	

Combine apricot pulp, sugar, lemon juice, and egg white. Add the gelatine which has been softened in cold water and dissolved over steam. Beat the mixture until it is stiff enough to hold its shape. Spread half of it on a layer of sponge cake and let stand in a cool place until firm. Cover with a second layer of cake and pile the rest of the apricot mixture on top. Garnish with pieces of apricot.

Time in combining, 35 minutes.

Recipe makes eight servings.

Broiled Smelts Potatoes with Parsley Cream Sauce
 Spinach, Dublin Style
Sliced Cucumbers dipped in French Dressing
Parker House Rolls
Cantaloupe Salad
Ginger ale

Spinach, Dublin Style

4 quarts spinach	2 tablespoons lemon juice
2/3 teaspoon salt	4 tablespoons butter
1/4 teaspoon pepper	2 hard cooked eggs

Wash the spinach very thoroughly in several waters. Cook it in a steamer until tender, chop finely and reheat with the salt, pepper, lemon juice, and butter. Turn into a serving dish and garnish with the hard cooked eggs, the whites cut into rings and the yolks passed through a sieve.

Cantaloupe Salad

1 large cantaloupe	Mayonnaise
1 sweet pepper	1/2 cup pecan meats

Cut the cantaloupe into six pieces. Remove the pulp and cut in pieces. Mix with the pepper which has been finely chopped. Replace on rind, put a spoonful of mayonnaise on top of each serving and sprinkle with the nut meats. Serve ice cold.

Recipe makes six servings.

Sliced Chicken and Ham

Stuffed Egg and Asparagus Tip Salad

Potato Chips Pickles and Olives

Graham Muffins

Strawberry and Pineapple Shortcake

Coffee

Banana-Pineapple Salad in Banana Boats

Cheese Pastry Sticks

Sponge Cakes with Custard Filling Whipped Cream
Coffee

Banana-Pineapple Salad in Banana Boats

Select rather small bananas with curving ends and allow one for each serving of salad. Cut a slit the length of each banana and carefully remove the fruit, leaving a little at each end to

help keep the skin in shape. Dice the fruit, mix with a little lemon juice to prevent discoloration, and add half the quantity of diced pineapple. A little orange is a good addition. Refill the banana shells and sprinkle with cocoanut. Serve on lettuce with mayonnaise.

Pineapple, Marshmallow and Green Grape Salad
 Cheese Whole Wheat Biscuits
 Salted Nuts Mints
 Tea or Coffee

Lobster Salad Sandwiches in Finger Rolls
 Mint Jelly and Cream Cheese Sandwiches
 Apricot Ice Green Frosted Cakes
 Coffee

Salad Sandwich Loaf
 Sweet Gherkins
 Strawberry Tarts
 Coffee

Salad Sandwich Loaf

Trim the crusts from a loaf of sandwich bread and cut it lengthwise into four slices. Butter the slices. On one slice arrange lettuce leaves and spread with mayonnaise. Spread the second slice with a filling of cream cheese and nuts. On the third slice use a mixture of chopped olives and celery. Put the four slices together to form a loaf again and spread thickly all over with cream cheese softened with cream. Slice in inch slices and serve on lettuce.

Frozen Cherry Custard

$\frac{3}{4}$ cup sugar	1 cup canned cherries
1 tablespoon flour	1 tablespoon lemon juice
Pinch salt	2 teaspoons vanilla
2 cups milk	1 cup cream
1 egg	

Mix sugar, flour and salt. Add milk which has been scalded, and cook in a double boiler for fifteen minutes. Add egg, slightly beaten, and cook until thickened. Cool, add cherries with their syrup, lemon juice, vanilla, and cream whipped until stiff. Pack in three parts ice to one of salt and freeze.

Recipe makes eight servings.

Fruit Salad in Apple Shells

Saltines with Pimiento Cheese

Sponge Cake Sandwiches Mint Frosted Angel Cakes

Tea or Coffee

Sponge Cake Sandwiches

Slice sponge cake (not too fresh) rather thin, put together with raspberry jam and cut with a heart cutter.

Tomato Bouillon Whipped Cream

Toasted Crackers

Veal Cutlets Pimiento Cream Sauce

Potato Croquettes Buttered Asparagus

Beet and Olive Salad Bread Sticks

Vanilla Mousse with Strawberry Jam

Macaroons

Coffee

Beet and Olive Salad

$\frac{1}{2}$ cup green olive strips 3 cups diced cooked beets
2 tablespoons mayonnaise

Cut olives from stones in long narrow strips and combine with beets. Stir in the mayonnaise and chill thoroughly. Serve on lettuce with additional mayonnaise.

Recipe makes six servings.



This type of combination tea and service wagon is especially valuable to the woman who serves her own meals. A whole meal may be served from this wagon without once rising from the table

CHAPTER IV

AFTERNOON TEA AND SUPPERS

AFTERNOON TEA," an established custom in one form or another, of almost every country but our own, is a pleasant "break in the day's occupation" which it would be well for us to emulate. We, "the people of the United States," however, do not seem able yet to depart from that rigid adherence to duty (another word, seemingly, for taking life in the hardest possible way) which is our inheritance from those dour ancestors who apparently, upon setting sail for unknown shores, left what few gracious amenities that were theirs behind them. Or else we are yet so young, as a people, that we are still self conscious, afraid to be thought aping or affected if we do what older and more mellow peoples do.

At any rate we do not, as yet, take to the "afternoon tea" habit as genially as we might, or as readily as we acquire some other habit not so worthy. One reason, perhaps, for our disinclination toward a fourth meal, is the fact that we dine earlier than do most people in older countries. When we are at our six o'clock or six-thirty dinners, they are but "dressing," getting bathed and beautiful for a long and leisurely evening with dinner at eight or nine. Women, as a whole, in these countries, do not themselves have "jobs"—not married women at least, and they can therefore rise unhurriedly, or have breakfast in bed, while the men, cared for by more solicitous servants than we know here, make their leisurely way to work. For "leisure," in many countries outside ours, is still

a word of the household lexicon and "servant" is another. A very good reason for our early dinners lies in the servant problem. Our "servants," such as we have, also demand their evenings, so we have to get dinner out of the way for their accommodation.

At any rate, "afternoon tea," with us, instead of being a pleasant daily custom, an hour when the whole family makes a point of drawing together for a few minutes' restful chat, becomes one of our social functions only, a small affair to which we invite a few friends, generally to discuss some project pertaining to our committee or club.

In summer country homes it becomes more of a custom, and here you see small gatherings on lawns and porches sipping cooling beverages from long and lovely glasses, or, on chilly days, partaking of the cheering cup.

An invitation to "tea," however, generally means a somewhat more pretentious affair. Such an invitation may come over the telephone, by way of a short and friendly note, or, as is the more usual custom for the more formal note, on a visiting card with the hour written in, like this:

*To Meet Miss Ray Small
Mrs. George Allison Bly*

Tea
October 6th
4 P.M.

7 Pelham Road

If a very formal affair is to be staged the invitations should be engraved or written by hand, or one of the blank engraved cards may be used. These cards usually read like this:

Mr. and Mrs. Edward Hamilton
request the pleasure of
(name of guest)
company on (day) the (date)
at (hour)
(Address)
(occasion — tea, dinner, etc.)
R.S.V.P.

These cards can be used for any affair, with names, hours, dates, occasions, etc., written in. Such an invitation does not seem quite so gracious as a written note, nor so formal as one engraved or written for a particular instance. It bespeaks a busy and efficient hostess who reduces her social affairs to routine measure, and views them with one eye upon economy.

The more desirable form of formal invitation is the "At Home" card:

Mrs. Halburton Jones
At Home
Thursday May the Seventh
from four until six o'clock
8 West Eggleston Street

However the invitation comes, it should have a reply. About the only kind of invitation to which no reply is necessary or expected, is the church wedding. All others deserve the courtesy of recognition. The reply to an invitation on a visiting card may go back in the same form.

Mrs. John Hall Lacy
Accepts with pleasure (written)
24 W. Ring Street

Or "Regrets" is written under the name.

The reply to the formal invitation must always be couched in exactly the same words as the invitation itself.

Visiting cards are left by guests at a formal tea. Not at an informal "afternoon tea."

What to Wear

Any afternoon or street costume is suitable. Hats are not removed. Gloves are left with coats. A man's correct costume for any afternoon affair is dark gray (striped) trousers and a morning coat. Few American men, however, attempt to wear "correct" clothes, but dress pretty much as they please. Sports clothes for summer and business suits for other times of year constitute pretty much their daytime wear, with dinner coats for informal evening affairs and a dress suit for formal occasions.

The Menu

Simple "afternoon tea" is served in the living room or library beside the fire, on the lawn or porch. A tray, or tea wagon or a small table are all that are required. If a tea wagon is used it is wheeled in from kitchen or pantry with all the paraphernalia arranged ready for serving. If a small table is to hold the service it may be brought in on a large tray.

A small electric plate to keep the kettle boiling is a great convenience, since it insures hot tea for any length of time. These plates can be attached to any convenient outlet, and are safer and pleasanter to use than the alcohol lamp. A copper or silver kettle is a desirable part of the service. The tea is put in a tea ball or strainer and the hot water poured over it.

The necessary service for afternoon tea consists of tray, hot water kettle, tea ball or strainer, basin for grounds, sugar bowl and tongs, cream pitcher, small plate of lemons, cloves, cherries, etc., plates, napkins and spoons.

The food to be served should be very simple, but dainty. Buttered toast, cinnamon toast, buttered scones, toasted bacon sandwiches, small biscuits, tea cakes, fruit cake, gingerbread, sponge cake, pound cake, any of these are suitable for the "drop-in-and-have-a-cup-of-tea" hour.

If the "tea" is to be a more ambitious affair with anywhere from fifteen to fifty guests invited, it will be necessary to give more attention to the menu and the whole service will be more elaborate.

Refreshments for a tea party or reception are usually served from the dining room, buffet fashion. The table wears its best party cloth, not a dinner cloth, but something open, lacy and lovely. No extension leaves (unless the party is a very large one) will be used, and the cloth should fall an even distance over the edge all the way around.

A pretty centrepiece, usually of flowers, should decorate the table, and on a winter's afternoon candles are used for lighting.

For a large party two tea services should be used to facilitate the serving, and two friends of the hostess are asked to pour.

Suitable refreshments consist of: Sandwiches of varied kinds — meat, cheese, nuts, lettuce, sweet, or anything that is ap-

petizing and attractive. The "loaf sandwich" makes a colorful and tasty plate. To make this, a loaf of firm stale bread is sliced, thinly, the long way of the loaf, each slice very delicately buttered or spread with a butter mixture. On one slice spread minced, green pepper; on another, minced chicken; one with chopped sweet red pepper; one with butter colored bright yellow and so on, using any sandwich filling you like only making each a different color. Now lay your slices on top of each other until your loaf is again formed. Wrap a cloth around it and over this another cloth wrung very dry from cold water. Wrap the cloths tightly and then lay a cutting board on top with some slight weight on it, so the slices will be pressed closely together, but not too heavy a weight so the loaf will be sogged. Let stand half an hour.

At the end of that time unwrap your loaf, cut off the ends and crusts, and spread all over thickly with creamed cheese. Let stand about fifteen minutes until the cheese has "set," then cut down through as you would a loaf of bread in regular slices. Cut these in two in the middle and place on a sandwich plate.

Besides sandwiches, small biscuits or rolls may be served. Cold meats or meat loaf, salads, potato chips, relishes in the form of small pickles or radishes.

Small cakes are preferable to a layer cake, but any cake is suitable. Forks, of course, must be provided for layer cakes, or, if ice cream is also served, the ice cream forks.

Nuts and bonbons are also to be found on the table. If the table is large enough, the food on plates and platters may be placed on it, but here also should be the piles of plates, the silver, napkins and cups, so, if the table is small or narrow, as so many modern tables are, the plates of food may be arranged on side tables or passed by waitress.

Form of Service

If the party is a large one with many to serve it is wiser to have waitresses to help in the serving, or to ask other friends or the daughters of friends to help.

As the one who is pouring fills a cup, someone detailed to help her takes a plate and napkin from their pile, a spoon from the tray, adds the filled cup to the plate, places the teaspoon on it, and hands it with a napkin to a guest.

At a buffet supper, of which we shall speak later, the men may be asked to help the ladies who are pouring, and to pass the food.

Where the party is large, seats cannot be provided for all, and, as managing a plate, cup and napkin while standing, requires a certain amount of poise and skill, the food should be such as can be most easily handled.

Cold meats which must be cut and salads to be eaten with a fork are quite within the possibilities of a tea party, but the meat must be very tender so the fork will cut it.

RECEPTION

A reception is usually a form of entertainment given to do honor to some special guest or guests—an incoming or departing pastor and his wife, a bride, a noted person moving into a neighborhood—any occasion where it is desirable to bring a large number of people together for a particular purpose.

Invitations

Invitations to a wedding reception are enclosed with the invitation to the church ceremony. If the wedding is at the home of the bride, no mention is made of the reception since it is assumed.

An invitation to a reception, unless it is a very large one, usually bears the letters, R.S.V.P. which means, "A reply, if you please."

If the invitation has been a formal one, then the reply must take the same form. If it is merely a card, then a visiting card may be used for the reply.

If the occasion is the introduction of a young guest or a daughter home from school, then an "At Home" card is suitable:

Mrs. J. Russell Amber
Miss Clarissa Amber
will be at home

Thursday, October the sixteenth
From four until six o'clock
6 West Eggleston Street

If dancing is to follow, the word "Dancing" should be given in the lower left hand corner. Usually, however, an "At Home" with dancing to follow, should be given at a hotel, since most homes are too small for dancing.

What to Wear

At an evening reception, evening dress is in order. For an afternoon reception, a pretty frock and street hat are correct.

Refreshments

The same refreshments that have been suggested for a large tea party are suitable for the reception. The serving, too, is the same — from the dining table, buffets and side tables. The larger the party the more waitresses or guest helpers there should be, although not so many that they will get in each other's way. Suggested menus for receptions will follow.

SUPPER PARTIES OR "HIGH TEA"

A supper party and "High Tea" are close relations. The only difference is that at "High Tea" more people are invited than at the usual supper. And "High Tea" is a more formal occasion. The hour for either is usually from four until six o'clock and both men and women are invited. Such parties provide an occasion for introducing guests who are to stay for some time and whom you would like to have taken into a social circle, or a young person recently come into the town whom you would like to have "taken up."

The Menu

For "High Tea" the food is a little more elaborate than for

the ordinary tea party, and may consist of bouillon, chocolate or coffee, with different kinds of sandwiches, a salad, if desired, cold meat, biscuits, rolls, cakes of all kinds — small cakes preferably, or a cake that can be sliced. Layer cakes are not suitable for this kind of serving.

The supper party is a less formal affair, and may bear a close resemblance to the informal dinner. It may be served buffet fashion, at small tables, or, for a party of four, six or eight, at the table. It is a very popular and pleasant form of Sunday evening entertaining.

If the large table is to be used it should be laid as for luncheon, with doilies, place mats, runners, an all-over open-work cloth, or one of the newer gayly embroidered Russian or peasant cloths in many colors. Candles are used for lighting, the centrepiece is lovely and informal, and the food simple. Cold meats, salads, and sandwiches form the usual menu. A chafing dish or waffle iron lends interest and promises "something different."

The coffee or chocolate service is placed before the hostess, or on a service table at her right. Or, if waffles are to form the main dish, the host may take care of the hot drinks.

Men like to have an active share in this form of entertainment and most of them enjoy experimenting with the chafing dish and percolator.

The supper party, whatever the menu, is bound to be an enjoyable affair with everybody lending a hand, and everybody, therefore, enjoying himself.

MENUS

Afternoon Tea

I

Cinnamon Toast
Small fancy decorated Cakes
Tea

II

Cream Cheese and Mint Jelly Sandwiches
Fruit Cake
Tea

III

Roasted Cheese Sandwiches
Pound Cake
Tea

IV

Dinner Rolls filled with Cheese and Toasted
Apricot Jam
Tea

V

English Muffins Toasted
Cakes Tea

VI

Nut Bread Sandwiches, Cheese Filling
Marmalade Tea

VII

Gingerbread (warm) Butter
Tea

VIII

Tomato and Bacon Sandwich
(Toasted on Grill)
Small Cakes
Tea

IX

Chopped Egg and Celery Sandwich
Cakes Tea

X

Water Cress (and Mayonnaise) Sandwiches
 Strawberry Jam
 Tea

SUPPERS

I

Jellied Salmon and Vegetable Salad
 Mayonnaise
 Boston Brown Bread Sandwiches
 Sponge or Plain Cake Peaches
 Tea or Chocolate

II

Cold Veal Loaf Vegetable Salad
 Baking Powder Biscuit Butter
 Cocoanut Cake Tea

III

Cold Sliced Ham Creamed Potatoes
 Frozen Fruit Salad Mayonnaise
 Lettuce Sandwiches
 Chocolate or Tea

IV

Cold Roast Pork
 Apple, Celery and Onion Salad
 White Cake Cocoa

V

Potato Salad
 Brown Bread Sandwiches
 Cake Coffee

VI

Cold Baked Beans	
	Chili Sauce
Warm Gingerbread	Apple Sauce

VII

Scrambled Eggs and Bacon	
Waffles	Maple Syrup

VIII

Cold Sliced Lamb	Creamed Potatoes
Hot Biscuits	Honey

IX

Tuna Fish Salad	
Lettuce Sandwiches	
Maple Ice Cream	White Cake
	Coffee

X

Fruit Salad	
Cream Cheese Sandwiches	
Cake	Coffee

XI

Celery	Radishes	Pickles
	Chicken a la King	
	Potato Chips	
Cake		Coffee

XII

Cold Baked Ham	
Potato Salad	
Rolls	Butter
Cake	Coffee

XIII

Hot Chicken Soup (clear)

Pickles

Cold Roast Pork	Apple Sauce
Baking Powder Biscuits	Butter
Tarts	Coffee

XIV

Cold Roast Beef (very thin)	Sandwiches
Dill Pickles	
Pumpkin Pie	Coffee

XV

Scrambled Eggs	
Warmed Rolls	Butter
Crisp Bacon	
Pickles	
Coffee	Cake

XVI

Waffles and Sausages	
Maple Syrup	
Coffee	

XVII

Cold Fried Chicken	
Vegetable Salad	
Hot Rolls	Butter
Chocolate	

XVIII

Deviled Eggs	Potato Chips
Pickles	
Rolls	Butter
Chocolate Layer Cake	
Coffee	

XIX

Asparagus on Toast
 Fruit Salad
 Chocolate

XX

Chicken King
 Shadow or Saratoga Potatoes
 Fruit Salad in Aspic
 Hot Biscuits
 Beaten Cream Cheese
 Strawberry Jam

XXI

Spaghetti with Chicken Livers
 and Mushrooms
 Mixed Vegetable Salad
 Poppy Seed Twists
 Blitz Meringue Coffee

XXII

Sausages Cold Meats
 Potato Salad Dill Pickles
 Rye Rolls
 Coffee Cake Coffee

Fruit Salad Aspic

2 tablespoons gelatine	1 lemon
$\frac{1}{2}$ cup cold water	Grapefruit
2 cups hot water	Grapes
$1\frac{1}{4}$ cups sugar	Peaches
2 oranges	Pears

Soften the gelatine in cold water and dissolve in hot water. In place of one cup of the water a cup of fruit juice may be used. Add the sugar and stir until dissolved. Add the juice

of the oranges and lemon. When the mixture begins to stiffen add grapefruit sections, grapes with seeds removed, and halves of cooked or canned peaches and pears, and turn into a mold (preferably a ring mold). Or if preferred the clear aspic may be molded alone and the fruit piled in the centre of the ring when the jelly is unmolded. Serve with French, mayonnaise, or fruit salad dressing.

Blitz Meringue

$\frac{1}{2}$ cup shortening	1 cup cake or pastry flour
$\frac{3}{4}$ cup powdered sugar	1 teaspoon baking powder
4 eggs	3 tablespoons milk
1 teaspoon vanilla	$\frac{1}{4}$ pound blanched almonds

Cream shortening and add sugar. Add the beaten egg yolks and vanilla. Add the flour mixed with the baking powder alternately with the milk. Spread in two shallow greased pans. Cover with a meringue made by beating the whites of the eggs very stiff and adding gradually one cup of sugar. Sprinkle this with the almonds, cut fine. Bake in a moderate oven. When cool put the layers together with a lemon custard filling. Time in cooking, 45 minutes. Temperature, 325 degrees.

CHAPTER V

ANNOUNCEMENTS AND SHOWERS

A. "GARDEN SHOWER"

THE following party is especially appropriate for a flower-loving bride who is just settling down, or for any owner of a new home whose grounds and garden are not yet wholly arranged.

The invitations should be cards, with a little sketch (or figure cut from a magazine and pasted on) of a man with a hoe over his shoulder. It should bear the following simple rhyme:

The April skies have come again
When gardens start to spring.
So come, and cosily indoors
We'll go a-gardening.
Date of party. Name of hostess.

These little invitations are sent alike to the guests and to the one for whom the "shower" is to be given, and the hostess makes all necessary arrangements and explanations to the guests who are in the secret, by telephone, a few days after she knows the invitations have been received.

The gathering time should be about half-past three. No special decorations are necessary, although if the hostess chooses, her rooms may bristle with garden implements, paper flowers, and the like.

When the guests have arrived each is given a slip of paper and told to test her garden knowledge in the game of "Garden Gallery." The hostess has previously cut various flower illustrations from catalogues, taking care to include a large number of the less-familiar plants. These are mounted separately on cards and numbered, but with no names. The guests are allowed a half-hour or so to fill in the correct names opposite the

numbers on their slips. The correct list is then read, and prizes of small garden tools or packets of flower seeds awarded for prizes.

The guests retain their paper and pencils and the hostess then reads aloud this little story, pausing one minute by the watch at each space, for the guests to fill in with the name of a flower, which they write down in order on their papers.

Love Among the Roses

Yellow was especially becoming to little (1), and so when (2), that dashing (3), invited her to a party at (4) she gratefully accepted this proof of the (5) and put on her yellow dress and yellow (6) in honor of the occasion. First, she carefully arranged her (7) and then tiptoed softly out of the house so as not to (8), her little brother. The mirror in the hall showed her that she was a (9), and that if her name had only been (10) she would have been a real (11). Her escort's (12) leaped high as he saw her, though, not to be outdone, he had with careful (13) polished his own (14) until they shone like a (15). "Not one of the (16) can equal your appearance!" he exclaimed, proudly. "England forever!" A tinge of (17) showed on her face as he spoke with such (18), for behind it she read aright his (19). But she only answered him demurely, "I hope I shall not be a (20)." "Far from it," he answered, warmly. "I would scale (21) itself for a dance from you."

By that time they were at the party. "(22)," exclaimed her escort to a boy at the door, "and give her your seat." "Never," answered the young (23) disagreeably, and when pressed, he gave her lover such a blow that he saw his (24). But when he saw the (25) approaching he ran away.

"Oh, Billy, are you hurt?" she sobbed, wildly. He opened his (26) with love and answered feebly, "Will you be mine?"

"Ask (27)," she answered, shyly, while a (28) to her cheek. His (29) answered in the old, old way and all we can do is to wish them (30).

Below are the answers to the spaces. All of them are common names of flowers.

- (1) Black-eyed Susan. (2) Sweet William. (3) Rambler.

(4) Four o'Clock. (5) Lad's Love. (6) Ladies' Slippers. (7) Ladies' Tresses. (8) Wake Robin. (9) Spring Beauty. (10) Marguerite. (11) English Daisy. (12) London Pride. (13) Thrift. (14) Bachelor's Buttons. (15) Goldenrod. (16) Fair Maids of France. (17) Maiden Pink. (18) Honesty. (19) Bleeding Heart. (20) Wallflower. (21) Jacob's Ladder. (22) Johnny Jump-up. (23) Coxcomb. (24) Love in a Mist. (25) Bishop's Hat. (26) Eyebright. (27) Poppy. (28) Blush Rose. (29) Tulips. (30) Speedwell.

After this game is over and appropriate prizes have been given for the worst and best lists, the "shower" part of the program may take place. The hostess and a friend, who is asked to assist, enter, one carrying a brand-new rake and the other a hoe. The various presents from the guests present, consisting of trowel, dibble, garden shears, garden baskets, garden smocks, gloves, etc., are hung by loops of ribbon along the length of these two tools.

Or, if merely plants and seeds, etc., are to be presented, and not garden implements, the hostess may present the guest of honor with a large bunch of either real or artificial roses. Tied here, there, and everywhere among the flowers are tiny card-envelopes, some of them holding seeds saved from choice flowers in the guests' own gardens, and others carrying little garden "I. O. U's" worded something like this:

"On presentation at — Street or notification of some address by telephone, this card will bring three red peony roots, six yellow day lily roots, and two dozen sweet-william seedlings to your garden from mine."

Friends who live at a distance and cannot be present, may also be asked to contribute. And if the guest of honor is some one who has changed her place of residence and left old associations, each one of her old friends and neighbors might be asked to contribute one especial plant or packet of seeds, for a "Friendship Border." These, of course, should be presented separately from the other presents. Or, if the one for whom the party is given is a bride, her own home garden would doubtless furnish some garden donations especially rich in sentimental value to add to these from the newer friends.

A TRAVEL SHOWER

GREEN paper cut to the size of a railroad ticket and punctured, is used for the invitations. The words are printed on.

This ticket is good for one trip to the home of
Miss
at three o'clock on
.....

Place cards resemble the reservation ticket to the parlor car seats, being numbered to correspond to chairs at the table.

The centrepiece may consist of a good-sized doll's trunk in which are favors for the guests. To each favor is attached a "baggage ticket," a check for which will be found beside the place.

Beside each place is either a tiny trunk, hat-box, umbrella, or some other toy that savors of traveling. Or, the centrepiece might be a "train-shed" of cardboard, with a train of cars standing in it, the cars loaded with candies. "Lanterns" filled with colored candies could be used as favors.

One of the guests dressed as a train boy and carrying a basket can come through after lunch is served to present the gifts.

Refreshments might also be served by "train boys," sandwiches brought in on trays with bottles of "soft drinks" in a basket.

A SHOWER ON A STRING

A LITTLE bride who wanted to give a shower to a bride-to-be hit on a novel scheme. She asked the girl and her mother to have supper with her on a certain night and confided her plans to the mother so that things would be sure to go smoothly. Then she sent out gay cards to twelve of their girl friends worded as follows:

Next Monday evening at six I've planned a little spree,
A kitchen shower for Mary Blank, as secret as can be.
From each a gift, or two or three, for her kitchen is desired;
With it a verse to show its use, is urged but not required.
We'll have the gifts and supper too, withal a lovely time,
So write me surely that you'll come in answer to this rhyme.

When Mary and her mother came at half-past six all the girls were there and everything was ready. After greetings all around the hostess handed Mary a large market basket with a string tied to the handle. A tag on the basket said:

Follow the string, follow the string,
To see what the present and future will bring,
Tools for the butler, the waitress, the cook,
Then take up the basket and start out and look.

Mary started gaily off followed by all the girls. The string led her up stairs and down stairs and around and about, and every little way in its course was a gift tucked in some odd corner; an egg beater in the guest room shoe bag, a nest of saucepans under the victrola, a dish mop hanging from a tree in the garden, or a strainer behind a nest of boxes in the attic. Tied to each gift was a verse which had to be read then and there to the attendant crowd.

When they departed on their last trip up stairs the hostess brought out the supper, which was ready in the refrigerator, and when at last the string led out to the screened porch at the side of the house, there was supper spread on five small tables. The climbing white rose outside the screen was in the height of its glory and there were bowls of pink and white roses on all the tables. The string led to Mary's place and there was the hostess's gift, a book of household suggestions and odd recipes which she herself had found a very present help on all sorts of occasions. In this was written her own dedication:

The bride is sweet, the bride is fair, the bride is most good looking.
And she is neat and debonair, but is she good at cooking?
Ah, there's the art that tries the skill and keeps one on the jump.
The art that aims to feed and fill, and keep one's husband plump.
Then take this book and read it well and study and peruse it,
And may it prove a friend in need and may you always use it.

For supper there was a vegetable salad garnished with deviled eggs, tiny dinner rolls filled with sliced ham and chopped green peppers, iced tea, and old-fashioned strawberry shortcake with whipped cream.

Another plan is for the first gift presented to have on it ex-

plict directions for finding the next, and that lead to the next, and so on. For instance:

Look in a drawer that is over two drawers and under three.

Search reveals a chiffonier with six drawers and in the fourth from the top is a gift and more directions.

Next to living wood and arched with green,
Very near altho' 'tis hardly seen.

This gift is found between the two main branches of a small tree beside the front door. Also,

Mount twelve steps, take first right turn and then go straight ahead.

At the head of the stairs one turns right into the guest room and opposite the door is the window seat and there a gift is tucked under a cushion.

This plan requires more preparations and takes longer to follow out. It is especially desirable if there are only a few gifts.

M_EOVIE ANNOUNCEMENT

CASUALLY invite the girls to gather at your home on the evening you wish to announce your engagement. You might say that Mary Gordon and Alice Black are coming too, and you would like to have a social evening.

On the appointed evening when your guests have all arrived and gossiped fifteen or twenty minutes, bring out a set of cards with pictures of various movie stars on them. These can be purchased at the ten-cent store, or pictures may be cut from magazines and newspapers and pasted on white cards. Number these.

Supply each person with a pencil and paper and then announce that a prize will be given to the one who guesses the greatest number of faces. Give them a minute for each card. This contest will take about half an hour. For prizes you might get an ivory picture frame with an actor's picture in it, a story that has appeared on the screen, powder puff, or any vanity novelty.



The next contest is more active and will provide amusement for everybody. If your room is not large enough for a stage setting, place a sheet over one of the doorways to the room. Give to each guest the name of an actor or actress that she is to impersonate, and then call them one by one into the next room, where you have old clothing, paper, pins, and anything that will help to "make up" the actor. Have each player come out before the remainder of the guests — who make up the audience — from the right side of the "curtain," cross it, and go in on the left. Have the others write on slips of paper the name of the actor or actress they think is being impersonated. The last to go on will be the hostess, who will announce that refreshments will be served in Hollywood, but that in order to get in, each must have a pass, which may be secured on the other side of the room. You might appoint one of your family or an intimate friend to have charge of these. Passes are five-inch squares of white paper on which are printed the letters that appear in the following statement:

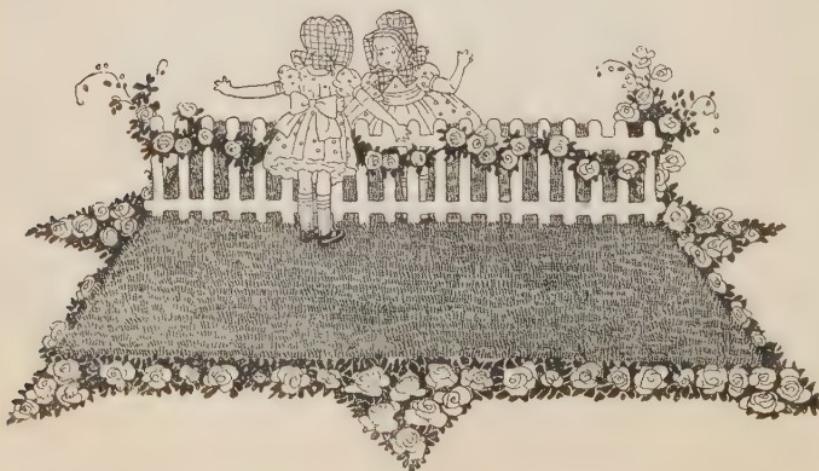
Louise Engaged to Alfred

These are jumbled in a basket. After the girls pick a pass and get a common pin, they present themselves at the door of Hollywood, which is now opened.

Place branches and sprays in the corners of this room, and have all the growing plants and flowers that you have or can borrow placed around. Use anything that will give a "woodsy" appearance to the room. Among the "shrubbery" string yellow, red, blue, and green lanterns or use one of the Christmas tree lighting outfits.

The table may be laid with a crêpe paper, forest pattern "cloth." For the centrepiece a forest scene would be charming. Use small toy trees or make them from crêpe paper; green paper will give a mossy appearance to the ground. Place a toy settee against a tree with boy and girl dolls seated on it. A tiny deer may be peering at them from among the trees. Place one of the tiny lights from the Christmas tree string on the ground before the bench, perhaps covering it with yellow paper. This will give a stage lighting effect.

Give your assistant the key to the seating arrangement. As each one comes to the door, the "door man" calls the letter and the assistant seats them in the place which has the corresponding letter known only to the holder of the key. When



all are in, request the girls to pin their "passes" to the front of their dresses. There will be much excitement when the letters are in place and the nature of the announcement becomes evident to all.

AN ANNOUNCEMENT LUNCHEON

NO T one of the girls in the crowd had the faintest suspicion when she opened one of the little square envelopes that were in the mail one day that they were anything more than invitations to a jolly luncheon at Nita Cadwalader's. On each card was written,

Won't you come and have luncheon with me
Next Tuesday at one to the minute?
I've cooked up a nice dish o' neighborhood gossip,
Bring a spicy tidbit to put in it.

The table decorations certainly made a hit. In the centre was laid out a grass plot made by filling a square box cover with green sod. A little white picket fence cut from bristol-board divided it in two, and tiny yellow tissue paper roses twined along it to give color. On either side of the fence, heads together in gossipy fashion, were two dolls dressed in yellow gingham sunbonnets and aprons.

The place cards were small white cards with a simple line drawing of two sunbonnet babies whispering together, the bonnets cut from yellow and white checked gingham and tied together with tiny tape strings. Underneath was written, "Sh—sh! Keep it dark!" The girls soon discovered under the bonnets the names of Nita and Ted, and excitement ran high.

ANOTHER ANNOUNCEMENT LUNCHEON

AN announcement luncheon with several unusual features was given not long ago by a clever young bride-to-be. The invitations were written on telegraph blanks and sent out by uniformed messengers. To allay suspicion of the real object of the gathering when they should see the decorations, the guests were bidden to a "Heart-y Luncheon." The decorations were intended to carry out the idea of a message of the

heart. To this end wires (silver cord) in groups of four were draped around the room from the plate rail, and scores of little hearts in graduated sizes were attached to these cords by black threads; the larger hearts were at the centre of the festoon, and the smaller ones near the point where the cords were fastened. Four strands of the cords were strung from end to end of the room and fastened to the chandelier above the table. From the chandelier depended a shower of hearts, and two bisque "Kewpie dolls" swung and smiled their alluring smile among them. The table centre was a long shallow tray unevenly covered with moss and dotted here and there with tiny mirrors to simulate lakes. Over this miniature landscape ran a line of tiny gilded telegraph wires (toothpicks in disguise). Four poles were all that were needed. The ends of the cords ran down and wound around a small table telephone, the receiver of which lay under the hand of a blue-capped Kewpie at either end of the centrepiece. The favors were tiny candy-filled telephones and pads bearing the name of the guest. Small heart-shaped boxes lay beside the favors. Dainty white frosted cakes rested on heart-decorated plates at either end of the table. The sandwiches were cut with a heart-shaped cutter, and the ices were garnished with yellow hearts cut from slices of pineapple.

At the end of the third course the hostess's small brother, dressed as a messenger, brought messages to all of the guests. They were in the form of happy and comical fortunes and caused much merriment. The bride-to-be opened hers last, as became a hostess, and read aloud as had the others:

To Miss Mabel Blank.

Greetings! The family as a whole join in wishing you joy in the fulfilment of your engagement to James Marshall.

(Signed) DAN CUPID.

A second message, bidding each guest "Open your heart," caused a general reaching for the little heart-shaped boxes. Each of these contained a wee gold wish-bone pin. The hostess, however, drew out a sparkling ring and slipped it on the "engagement finger," and the luncheon proceeded to a merry close.

APRIL SHOWERS FOR JUNE BRIDES

AS this shower is to come in April the idea of rain is accentuated in every possible way. Watering pots of various sizes and colors are filled with Spring flowers, some real and fragrant, others of crépe paper. They stand on tables, window sills, on top of bookcases, anywhere and everywhere. Little watering pots, one for each girl, stand in a row on the mantelpiece, each holding its spray of flowers.

The hostess tactfully turns the conversation to the weather. There has been so much rain lately, she decided to get a rain barrel. She has heard that rain water is best for the skin. Already the barrel is nearly full.

One of the girls asks if she may see the barrel, to which the hostess willingly agrees, adding, "Why don't you all get your little watering pots so you can fill them?" As the company gathers by the mantelpiece, the hostess whisks from its near-by hiding place a prettily painted and decorated little keg. The guest of honor is told she may be the first to fill her watering pot. This is the signal for all the girls to take the flowers from their watering pots and be in readiness. As soon as the bride-to-be stoops over to lift the head of the keg, the girls shower her with confetti which has been concealed by the flowers in all the watering cans, except that of the guest of honor, which was empty. She certainly will be a surprised girl, and continues to be as she takes out from the barrel the neatly wrapped white paper packages, tied with ribbon.

A laundry bag may bear this verse on the card attached:

I'll keep soiled clothes concealed from sight
Till wash day comes and makes them white.

A luncheon set suggests the hospitality of home life:

This luncheon cloth and napkins fine
Embroidered for you, too,
Will help to deck your ample board
When guests take tea with you.

For dish towels:

Towels are needed at dishwashing hour,
So I made these up for the April shower.

A set of holders bears this pertinent remark:

By using these for dish and pot
You'll save your hands when things are hot.

Aprons are in constant demand when housekeeping, so there is one of the very latest design in black sateen with gay touches of color in the embroidery.

This apron, worn to shield your skirt,
Will keep it free from dust and dirt.

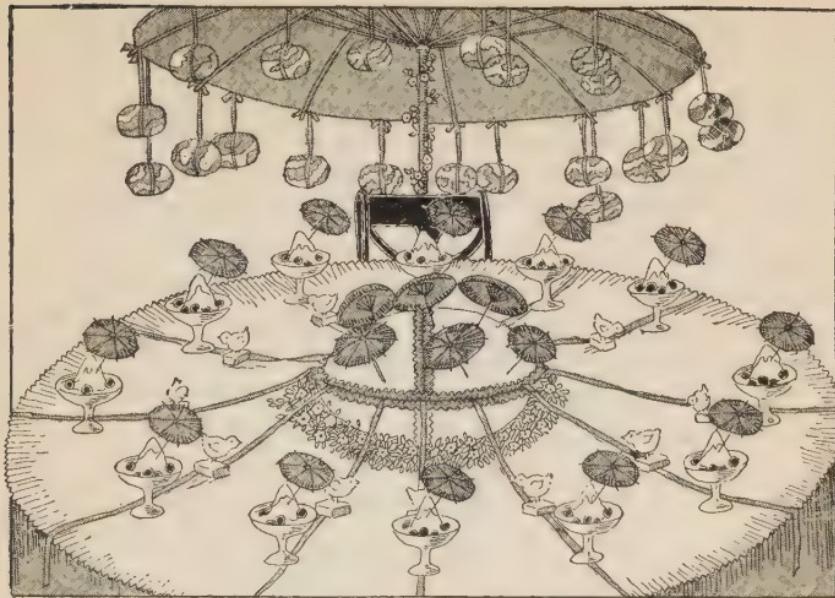
The art of making pillows fit into their cases correctly is hinted at in this doggerel verse:

When pillow slips are put on right
Corners should stand out smooth and tight.

In the centre of the dining table a fairly large doll in rain-coat and cap holds a raised umbrella to protect her from the shimmering raindrops apparently falling all about her. On her coat and umbrella tiny drops glisten, while the grass, on which she stands, also sparkles with them from a falling "shower."

This "shower" is not difficult to make. A hoop is made from a length of wire covered with twists of silver paper. A narrow circle of heavy white cardboard forms the hub of the wheel. From it at regular intervals strong threads radiate to the rim, forming the spokes. Depending from the rim of the wheel and from the spokes, at regular distances, are fine threads with wee, clear glass and occasional iridescent glass beads, strung and knotted on them. The distance between the beads on any thread is several inches. By taking a back stitch through the bead when stringing them, they will not slip. It takes but a short time thus to dot the threads with the beads. A button is put on the end of a strong cord that extends through the "hub" and this is fastened securely to the drop-light electric fixture. The light from the bulbs scintillates on the bead raindrops and gives the shimmery effect.

The grass is made by pasting slashed and crimped narrow strips of green tissue paper to the top of a round pasteboard box. A few iridescent beads are sprinkled on to simulate rain.



The doll's feet are tied firmly to the centre of this cover and the "blades" of grass are brought up to hide the cord.

Around the edge of the box narrow strips of tissue paper are pasted lightly to form loops, into which the tiniest of little sun and rain umbrellas are tucked quite as if they were in an umbrella rack. From the top of the handle of each umbrella a strand of small iridescent beads threads its way across the table to one of the places. These umbrellas are made of as many different colored circles of silk as there are guests. By catching the silk at regular intervals to the notched rim of the tally pencil (forming the stick) the desired umbrella shape is given. Near the end of the pencil where the point is thrust through the middle of the silk a few twists of thread hold the lower part of the umbrella in position. The raindrop chain is attached to each umbrella by a bow of the narrowest ribbon tied through the metal ring at the end of tally-card pencils.

The hostess tells the girls to be ready to give the chains a tug when she speaks the word. She gives the signal, the girls yank the cords, the door to the pantry opens, and in comes a

file of mysterious chefs, all wearing white crêpe paper aprons and caps, and holding a plate in each hand — the young men who were invited to the “eats.”

The boys wear duplicate umbrellas tied in their buttonholes. By matching them supper partners are found.

A “Rainbow Table” is a good suggestion for a shower table decoration for the Easter bride. For the table runners use either some delicate fabric or white crêpe paper, edged with the prismatic colors. Real or artificial flowers may be used. A rainbow of ribbons stretched over half a hoop, will make an effective centre table decoration. At each end is a little pot filled with yellow bonbons — the traditional “pot of gold.”

A SHOWER OF KITCHEN SUPPLIES

AT another shower the girls who gave it called at the house of the bride-to-be. (They had previously arranged with her sister to make sure she would be at home.) They carried a clothes basket filled with their gifts of kitchen supplies. Each was wrapped and labeled with a rhyme and the recipient



opened them and read the verses aloud to the crowd. On top was the inscription:

A basketful of usefulness, a basketful of cheer,
A basket made to help the bride-to-be.
Odds and ends of every sort to help you on your way,
Now open them and see what you can see.

The top gift was a gay cretonne wall pocket with places for paper and string, made by a housekeeper who found one indispensable in her own kitchen. As each package was unwrapped its paper and string were folded and tucked into the pockets so that when the bottom of the basket was reached a good supply was ready to be used again as occasion might require.

When all the packages had been opened the girls brought in a freezer of ice cream, and plates of cake and candy which they had brought with them, and all fell to the feast.

Rhymes That Add to the Fun

A cake turner.

To flip a flapjack, flop a fish, or fry a fine fresh egg,
This flipper flops effectively, accept it, then, we beg.

A measuring spoon.

A spoonful of this and a spoonful of that,
Sugar, or flour, or yeast.
Measure it carefully, level and smooth,
Or it may not be good in the least, my dear,
It may not be good in the least.

A salt shaker.

Put a pinch in everything, even cake and candy,
Keep me right beside the stove, where I am always handy.

A pepper shaker.

Have a care, my lady, shake me gently, do.
A little goes a long, long way. Too much will spoil the stew.

A coffee percolator.

When you want two cups of coffee, clear and strong and hot,
You'll find it very easy to make it in this pot.

Three tablespoons of coffee, two cups of water add,
And let it puff and bubble, and it won't be so bad.

Puff, puff, puff, puff, puff,
Fifteen minutes by the clock will be just enough.

A dish mop.

My lady's hands are lily white, and it would be distressing
To soil their snow with kitchen work, and spoil them for caressing.
Then take this mop and use it well on cups and plates and such.
'Twill make them shine and will not harm "the skin he loves to touch."

A saucepan.

For breakfast, for luncheon, for dinner, for tea,
You can't very well get along without me.
For vegetables, gravies, sauces, and stew,
There's no end to the things you will find I can do.

An egg beater.

I spank the eggs, I whip the cream, I beat the mayonnaise;
For cruelty I'm noted, yet folks like my savage ways,
For I make the eggs light, though I make the cream stiff,
And the mayonnaise is smoother when I've handed it a biff.

THE LIBERTY-BELL ANNOUNCEMENT

The invitations read as follows:

WHY DO WHAT YOU DISLIKE? COME TO OUR
"LIBERTY HALL" PARTY
AND
DO AS YOU PLEASE! ! ! ! ! ! !

Name and address of hostess. Date and time of party.

R.S.V.P.

WHEN the guests arrive they find small tables scattered through the rooms, each table bearing some different game or "stunt." The tables are all numbered. Each guest is allowed to choose at which table she will begin and then the winners move up to the next table progressively each time. Score cards are kept and prizes given at the end of the evening to the one having the highest score, and the booby score. A few games that, though simple, cause fun at such affairs are cards of various kinds, picture puzzles, jackstraws, tiddley winks, etc.

Then a vote is taken by sealed ballot as to what the "Liberty Hall" company choose to do for the rest of the evening. This can be carried off very enjoyably and causes great fun. Each person's unsigned suggestion written on a slip of paper is unfolded and read, and a vote taken on it. The one finally adopted brings a prize to its originator.

When the prizes are awarded, which should be at the end of the refreshments, the hostess makes a little speech in which she says that she has prepared "consolation prizes" of a "Liberty Bell" apiece for those who were not fortunate in the evening's games, and hands each one of her guests a small package. Those who have not received prizes find one of the small collapsible red paper bells in their packages. Tied to the bells' tongues is the date of the wedding or whatever is preferred.

My tongue can silent be, or tell
A bit of startling news as well.

On the other side of the slip is the announcement of the engagement or the date of the wedding.

A GOOD LUCK ANNOUNCEMENT

TH E invitations may be in the form of an "At Home" card with a little gold horseshoe or a four-leaf clover painted in the corner.

The centrepiece for the table may be a doll dressed as a witch and riding on a broom-stick, a black cat with arched back, an elephant with upraised trunk, a wooden shoe filled with flowers in flower holders, a big horseshoe of wire and filled with flowers, or a statuette of the "Good Fairy" standing in a bowl of flowers. (If of plaster, the statuette must not touch the water, but may stand on an upturned bowl, or wire flower holder.) Heart-shaped baskets covered with red crêpe paper and filled with nuts or candy are at each place. Color schemes can be fitted to individual preference.

"Lucky charms" for favors can be found at gift shops, stationers' stores, the ten-cent store; such things as wish-bones, tiny elephants, Chinese coins or charms, a penny, a tiny thimble, etc.

Fried Chicken	Cream Gravy
String Beans	Mound of Rice
Hot Biscuits	Jam
Hearts of Lettuce Salad, Russian Dressing	
Strawberry Ice Cream	Cake

Asparagus Salad
Domino Sandwiches
Ice Cream in Eclair Shells
Small prettily frosted Cakes with holly decoration (made with colored candies)
Candy Coffee

Have the salad, sandwiches, candy, and cakes on the table when the guests enter, and bring in the ice cream in eclair shells and the coffee when ready.

Domino Sandwiches

Cut bread in rectangles about two and one-half by five inches. Spread half the slices lightly with butter which has been creamed, and cover generously with jelly. From remaining slices cut out tiny circles to represent the dots on dominoes. Place over first slices so that jelly shows through.

Asparagus Salad

1 can asparagus	$\frac{1}{2}$ cup whipped cream
$\frac{1}{2}$ cup ripe olives	Dash paprika
$\frac{1}{4}$ cup mayonnaise	Lettuce

Arrange asparagus on lettuce. Fold mayonnaise into cream, and add olives cut — not too fine. Pile dressing on top of asparagus. Have all ingredients and salad plate cold.

Jellied Chicken Salad	
Bread and Butter Sandwiches	
Olives	Salted Nuts
Macaroon Ice Cream	
Coffee	

Macaroon Ice Cream

1 tablespoon granulated gelatine	$\frac{1}{8}$ teaspoon salt
2 cups scalded milk	$\frac{2}{3}$ cup pounded macaroons
3 egg yolks	1 teaspoon vanilla
$\frac{1}{3}$ cup sugar	3 egg whites

Soak the gelatine in cold water. Make custard of the milk, yolks of the eggs, sugar, and salt. Add gelatine and strain into pan set in ice water. Add macaroons and flavoring, stirring until it begins to thicken. Add whites of eggs, beaten stiff, mold and chill. Serve garnished with macaroons.

Sliced Tongue	Creamed Potatoes
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Dressed Lettuce

Rolls	Pickles
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Vanilla Ice Cream	Cake	Coffee
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Chicken Bouillon	Whipped Cream
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Paprika Crackers

Palmettes of Halibut	Hollandaise Sauce
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Julienne Potatoes

Tomato Jelly Hearts	Toasted Cheese Sandwiches
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Strawberry Ice Cream in Heart-Shaped Molds
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Cocoanut Angel Cake

Salted Pecans	Rose Mint Bonbons
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Palmettes of Halibut

Cut out heart-shaped fillets from halibut. Season with salt, pepper, and the juice of half a lemon. Put under a press for half an hour. Cook in clarified butter for ten minutes until a delicate brown. Take a third of a pound of raw fish; mortar it well and put it through a purée sieve. To half a cupful of fish pulp add a thickening made as follows:

$1\frac{1}{2}$ teaspoons butter	3 tablespoons milk or cream
$1\frac{1}{2}$ teaspoons flour	$\frac{1}{2}$ teaspoon salt
	Speck of pepper

Melt the butter, add the flour, and cook for about a minute; add the milk or cream, salt and pepper, and cook until thick. Remove from the fire, stir in the half cup of fish pulp and one beaten egg; beat the whole mixture until light, and spread the mixture one-quarter inch thick over the palmettes of fish; smooth it carefully on the top.

Fresh Pineapple and Strawberry Cup
 Creamed Chicken and Asparagus Tips
 in Patty Shells

Buttered Rolls Potato Chips
 Tomatoes Stuffed with Jellied Vegetables
 Maple Mousse Brownies
 Coffee

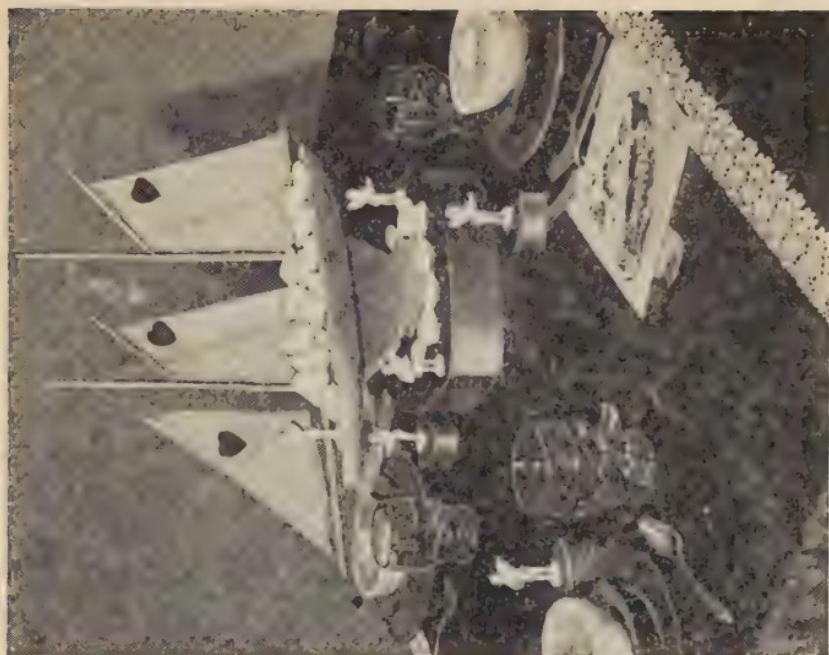
Tomatoes Stuffed with Jellied Vegetables

6 medium sized tomatoes	1 teaspoon salt
$\frac{3}{4}$ cup water	1 tablespoon gelatine
$\frac{1}{4}$ cup vinegar	$\frac{1}{2}$ cup diced celery
1 tablespoon sugar	$\frac{1}{2}$ cup diced cucumber
	$\frac{1}{2}$ cup cooked peas

Cut a slice from the stem end of each tomato and remove the centre. Invert the tomatoes so that they will drain. Add the water to the pulp, cook until soft and rub through a sieve. Add vinegar, sugar, salt and gelatine which has been softened in a little cold water. Let stand until partially stiffened and add vegetables. Fill the tomatoes with the mixture and chill. Serve on lettuce with mayonnaise.

Chicken and Pineapple Salad
 Bread and Butter Sandwiches
 Strawberry Ice Cream Shortcake
 Coffee

A toy boat is painted in silver and loaded with candy hearts for the valentine luncheon.



This centerpiece is suggested for the announcement luncheon. The basket is filled with tiny envelopes bearing the announcements.



Tomato Bouillon
Celery Olives Radishes
Lobster Croquettes Cream Sauce
French Fried Potatoes
Cucumber Baskets Thousand Island Dressing
Toasted Saltines
Orange Bavarian Cream
Coffee

Peach Basket Salad
Mint Sandwiches
Hot or Iced Tea

Peach Basket Salad

For every serving use half a large canned peach. Fill the centre with cream cheese which has been moistened with cream and seasoned with a little lemon juice and salt, and stick salted almonds upright in the cheese. Make a handle on the basket with a strip of angelica softened in hot water. Arrange on lettuce and serve with French dressing made with lemon juice or with mayonnaise to which an equal quantity of whipped cream has been added.

Mint Sandwiches

To $\frac{1}{2}$ cup creamed butter add 2 tablespoons finely chopped mint leaves. Spread between thin slices of white bread.

Tomato and Bacon Canapés
Olives Radishes Pickles
Chicken Shortcakes Buttered Peas
Fresh Fruit Salad
Chocolate Cream Tarts Whipped Cream
Coffee

Individual Chicken and Oyster Pie

1 boiling chicken	1/2 cup oyster liquor
1 pint oysters	Salt
2 tablespoons flour	Pepper
2 tablespoons butter or lard	Celery salt
1 1/2 cups chicken stock	Onion juice
	Biscuit dough or puff paste

Remove the meat from the boiled or steamed chicken and cut it into pieces suitable for meat pie. Arrange alternate layers of the chicken meat and oysters in individual baking dishes. Make a paste of the flour and fat and add it to the stock and oyster liquor. Heat, stirring until thickened, season with salt, pepper, celery salt, and a few drops of onion juice, and pour this sauce over the meat. Use some cream in the sauce if a richer consistency is desired. Cover the tops with rounds of biscuit dough or puff paste. If pastry is used, score the top to allow steam to escape. Bake in a moderately hot oven.

Time in cooking, 30 minutes.

Temperature, 375 degrees.

Recipe makes 8 servings.



The wedding breakfast is very much the same as a luncheon and is served between twelve-thirty and one

CHAPTER VI

WEDDING BREAKFASTS AND LUNCHEONS

THE wedding breakfast and luncheon are practically the same in menu and service, the only difference being in the hour at which they are served.

The so called wedding breakfast is served when the wedding takes place before one o'clock; the luncheon after one. Each immediately follows the ceremony, whether held at the church or in the home.

If only a few are invited to partake, one large table will accommodate the entire party, the bride and groom sitting together, with the other members of the bridal party seated next to them, and the remaining guests filling in as they choose.

If a larger party is being served, and it is necessary to have several tables, the bridal party is seated at one table and the other tables are filled by the other guests.

The menu may be simple or elaborate, much depending upon accommodations for serving. It is hardly advisable to attempt a menu of many courses, unless ample provision has been made for serving the same.

The bride's table should have a beautiful centrepiece, preferably roses, although any seasonable flowers, in keeping with the color scheme of the wedding decorations, are very lovely and quite appropriate.

The bride's cake, together with a silver knife, is placed before her at the table. She cuts the first piece, the other members of

the party cutting theirs in turn. This cake is, of course, in addition to the wedding cake, which has previously been cut in small pieces, wrapped in waxed paper and then put into small white boxes and tied with white ribbon.

At a breakfast, it is customary to place one box at each place, otherwise they are all placed on a tray on a side table.

The Buffet Luncheon

When it is unadvisable to serve either breakfast or luncheon at tables, the buffet luncheon is in common use. This is really the only practical form of service when there are a large number of guests.

The dining table should be spread with a lovely cloth and a floral piece should occupy the centre. All the plates, silver, napkins and cups are placed upon the table. No saucers are used as the cups are placed directly upon the plates.

Coffee urns may be on the table or the coffee may be served in the kitchen and brought in. Hot chocolate and tea may be included if desired. A bowl of iced drink or punch should always be placed on a side table for guests to help themselves.

If the menu has one hot dish, this is served in the kitchen and brought in on individual plates. Otherwise the entire menu is placed upon the table so that each guest may serve himself to whatever he chooses. As this is always a "stand up" affair it is necessary that one choose such foods as are easily eaten with fork or fingers. Ice cream, of course, is served from the kitchen.

It is always advisable to have two or three girls whose chief duty it is to circulate among the guests, to see that the more reserved members of the party are well provided for.

Someone also, should of course see to the wants of the bride and groom and particular attention given to the mother and father of the groom is a lovely courtesy.

WEDDING BREAKFASTS

I

Cantaloupe, chilled	
Creamed Chicken in Timbale Cases	
New Peas	
Finger Rolls	Butter
Strawberry Jam	
Calavo Salad	Wafers
Brick Ice Cream	Bride's Cake
	Coffee

II

Cavier Canapé	
Half Grapefruit (garnished with Marshmallow colored green, and candied violets)	
Broiled chicken	New Small Beets
Potato Balls rolled in parsley	
Grape Sherbet	
Small Fancy Cakes	Coffee
Bonbons	

III

Orange Baskets with Fruit Cocktail	
Cream of Mushroom Soup	
Lamb Chops	New Peas
Mashed Potatoes	
Mint Jelly	
Ice Cream	White Cake
	Coffee

BRIDESMAIDS' LUNCHEONS OR DINNERS

I

Watermelon Balls in Sherbet Cups	
Cream of Mushroom Soup	Cheese Sticks
Lamb Chops	New Peas
Rolls	Butter
	Mint Sherbet
White Lettuce	Russian Dressing
Peach Ice Cream	White Cake
Salted Nuts	Bonbons
	Coffee

II

Cream of Tomato Soup	
Grilled Fresh Mushrooms on Toast	
Roast Leg of Lamb	Mint Jelly
Mashed Potatoes	New Peas
Strawberry Ice Cream	Cake
	Coffee

III

Clear Peppercorn Soup	
Roast Duck	Rice
	Brown Gravy
	Apple Sauce
Red Raspberries	Cream
	White Cake

IV

Assorted Hors d'Oeuvres	
	Bouillon
Chicken Salad	Wafers
Hot Rolls	Butter
Pistachio Ice Cream	Cake
Salted Nuts	Candy
	Coffee

V

Fruit Cocktail
Broiled Squab on Buttered Toast
Baking Powder Biscuit
Currant Jelly
Chocolate Ice Cream Mint Sauce

VI

Calavo and Orange Salad
Salted Nuts, Radishes, Ripe Olives
Chicken a la King Mushroom Sauce
New Boiled Onions
Maple Mousse Coffee

VII

Clam Cocktail
Filet Mignon Mushroom Sauce
Parsley Potato Balls New Peas
Grapefruit Salad
Lemon Sherbet Cake
Coffee

VIII

Oyster Patties Cole Slaw
Potato Chips Creamed Cauliflower
Frozen Fruit Salad
Coffee

IX

Cream of Celery Soup
Lobster Salad
Hot Rolls Butter
Pineapple Parfait
Nuts Sweetmeats
Coffee

X

	Golden Soup	
Lobster Patties	Cucumber Aspic	
	Asparagus Tips on Toast	
	Cheese Sticks	
Mints	Glacé Fruit	Salted Nuts
		Coffee

XI

	Fruit Cup	
Olives		Salted Nuts
	Tuna Fish Patties	
Asparagus Salad	Brown Bread Sandwiches	
	Pineapple Sherbet — Lady Fingers	
	Coffee	

XII

	Chicken Bouillon	Saltines
	Cold Sliced Tongue and Chicken	
Buttered Asparagus	Creamed Potatoes	
Strawberry Ice Cream	Sponge and Angel Cake	
	Coffee	

XIII

	Pineapple and Mint Jelly Cup	
Creamed Chicken and Asparagus in Pastry Shells		
Tomato Salad	Buttered Rolls	
	Strawberry Shortcake	
	Coffee	

XIV

	Cream of Tomato Soup	
Baked Virginia Ham	Potato Salad	
Hot Biscuits	Sweet Pickle	
Butterscotch Nut Tarts	Whipped Cream	
	Coffee	

XV

	Cream of Pea Soup	
Olives	Radishes	Celery
Salmon Croquettes		Delmonico Potatoes
	Perfection Salad	
	Whole Wheat Rolls	
Gingerbread	Chocolate Sauce	Whipped Cream
		Coffee

XVI

Orange, Fresh Pineapple and White Grape Cup	
Chicken Croquettes	Potato Chips
Stuffed Egg Salad	
	Buttered Rolls
Frozen Custard	Yellow Frosted Angel Cake
Coffee	Gingerale Punch

Golden Soup

$\frac{3}{4}$ cup cooked squash	3 tablespoons flour
1 pint milk	Salt
1 pint water	Pepper
2 tablespoons butter	Onion juice

Strain squash, add milk and water and bring to boiling point. Rub butter and flour together, add to soup and cook until thickened, stirring constantly. Season with salt, pepper, and a few drops of onion juice. Servings, 5.

Chicken Shortcakes

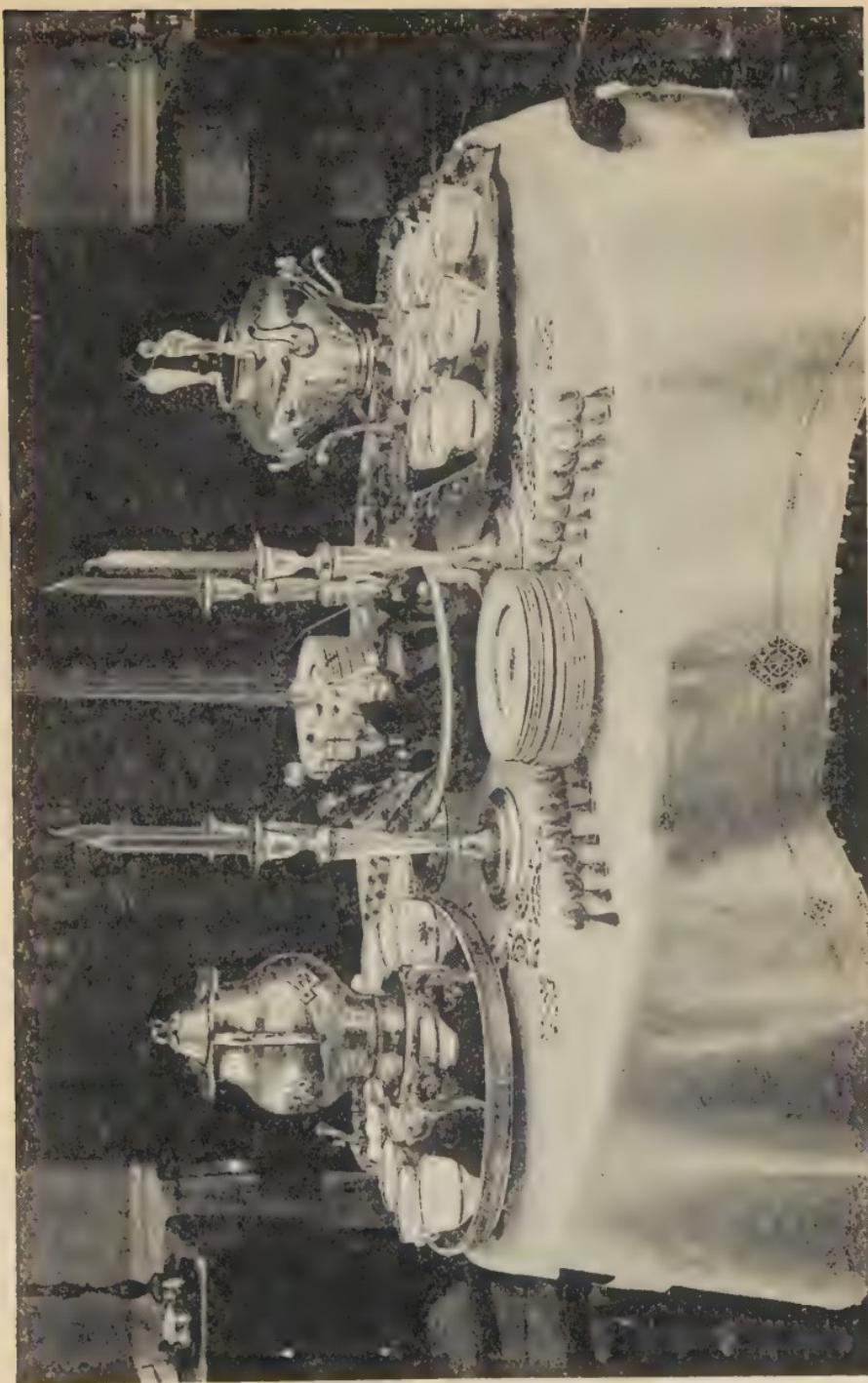
12 quarts diced cooked chicken	1 cup minced parsley
8 quarts white sauce	$\frac{1}{4}$ cup salt
2 large grated onions	2 teaspoons pepper
Grated rind 2 lemons	1 can pimientos, minced
Juice 1 lemon	100 large thin baking powder biscuit

About twenty-five pounds of fowl will be needed. Simmer until tender, cut the meat into dice and use part of the liquid in which it was cooked with the milk for the white sauce. Heat the chicken in the sauce with the seasonings and flavorings. Roll the biscuit dough quite thin, cut with large cutter and lay two of the rounds together, so as to form twin biscuit which will separate easily. The biscuits may be baked in the morning, then reheated and filled just before serving.

Fruit Cocktail

2½ dozen oranges	1½ cups quartered maras-
2½ dozen bananas	chino cherries with their
2 quarts diced pineapple	syrup
6 lemons	2 pounds sugar
	1 quart water

Boil the sugar and water together, add the lemon juice and pour over the prepared fruit. Chill thoroughly before serving.



Antique silver services lend beauty and charm to the buffet table

CHAPTER VII

SUGGESTIONS FOR HIGH SCHOOL AFFAIRS

A JUNIOR-SENIOR BANQUET

THE Senior Banquet deserves every thought it receives from the committee in charge, from the sending of the invitations (if these are issued) to the concluding strains of "Alma Mater."

Let us suppose you are issuing invitations to members of Senior and Junior classes. A mortar-board cap is not difficult to draw, or rather to outline, on thin, flat-surfaced cardboard of dull black; outline the symbolic cap in white ink and cut it out, then add these lines in white ink:

"Here's a capital time, for a capital crowd,
At which only wearers of caps are allowed,
(Save the jovial Juniors themselves and a few
Professors profound, an alumnus or two: O——h
'Tis the Seniors' farewell 'ere they turn school to their backs,
When to friendship long-standing they cap the climax!"

In a single line, add:

"Senior Banquet
Huntington Gymnasium
June 12, seven o'clock."

After the preliminary arrangements such as the selection of a hotel, hall, or possibly school assembly room in which it is to be held, the choice of a menu and arrangements for toasts, etc., the actual labors of the Banquet Committee have just begun. Favors, decorations, songs, entertainment, and the entire scheme of the banquet must be adequately attended to and carefully handled. Start with decorations, for instance:

A tactful committee member having secured the school globe — from history instructor, janitor or other responsible

person — it is placed in the centre of the long table at which the Senior President presides from the foot and the toastmaster from the head. If the table should be in "T" shape with the speakers and chief guests at the top of the "T," place the globe where the bar and stem of the "T" meet. If a "U" place the globe in the curve. If an "H," place the globe on the bar. Under this familiar object — endeared now to every heart by its classroom associations — stoops a doll dressed as a Senior and bracing the world on his shoulders Atlas-fashion. Poised atop the world, mistress of the situation, is a Senior girl also in cap and gown — unless you need her as well to help brace the world. For the boys' school, a boy doll; for the girls' school a girl doll, but for the great American high school, both the boy and girl doll.

At the four corners of the globe stand four cardboard sign-posts pointing the direction to Wealth, Fame, Adventure, Service. These are a foot or two feet from the globe and each rests on a strip of gray blotting paper or cardboard road that runs cater-cornered the length of the table, that is, in an "X" from corner to corner. Class flowers and ferns border either side of the "roads," which lead to the four famous destinations.

Place cards are miniature diplomas of white drawing paper rolled up and tied with the right-colored ribbons, perhaps boasting a sealing wax seal, if a seal is ordinarily used on your school's diplomas. The name appears just as it would appear on your own diploma, following in this the custom of your school.

At each place there are good-natured jest souvenirs purchased at the Ten-Cent store; these are accompanied by typical verses. The committee prepares these "slams," a dude doll for the popular girl; a mechanical beetle for the biology student; a tin trumpet for the cheer leader so he can "blow his own" for once; and so on; but be sure that even unintentional cuts do not creep into the wording of the verses. No matter how witty a sharp jingle might be, the less amusing one is vastly to be preferred if there is danger of any hurt in the one that is cleverer.

After each course there will be the customary singing, and for the sake of the forgetful or the unambitious who never get

to song practice, have some member of the commercial division, mimeograph or typewrite the more popular songs, numbering each one. Then the toastmaster can propose "Number 3," or "Number 5," and every one can join in. The banquet must never be allowed to lag, and songs prevent lagging. At the end of the program are the toasts, which are sure to include the Seniors, the Juniors, the Alumni, the Faculty, and the School. To these may be added others as the local conditions permit.

A word about the toastmaster. It is he who takes entire charge of the affair from the moment the guests step into the banquet hall; he lifts his fork and the banquet begins; he waits for the course to be cleared away and suggests the singing in between; he picks up another fork and the second course begins and so on, but he is constantly on the alert to see that everything runs smoothly. When it comes to the toasts, he graciously presents each speaker with a little whimsical introduction that places him before his audience so agreeably that they are in good humor to enjoy his speech to the utmost. Choosing the right toastmaster is a matter of great importance.

At the end of the last course, possibly during the last course, a boy in telegraph messenger's uniform appears with his book and asks for the class president; or a waiter delivers a telegram to the president. Excusing himself, the president tears open and reads the message, and after showing it to his neighbor is urged to read it aloud to those assembled. The message may be written as follows and signed by some prominent person:

"Congratulations on successful administration of
your responsible office as president, class 19—."

Signed.

Much applause. Soon another telegram, this time from some other prominent person, arrives for the class treasurer:

"Reserving place for you as assistant in handling
national finances."

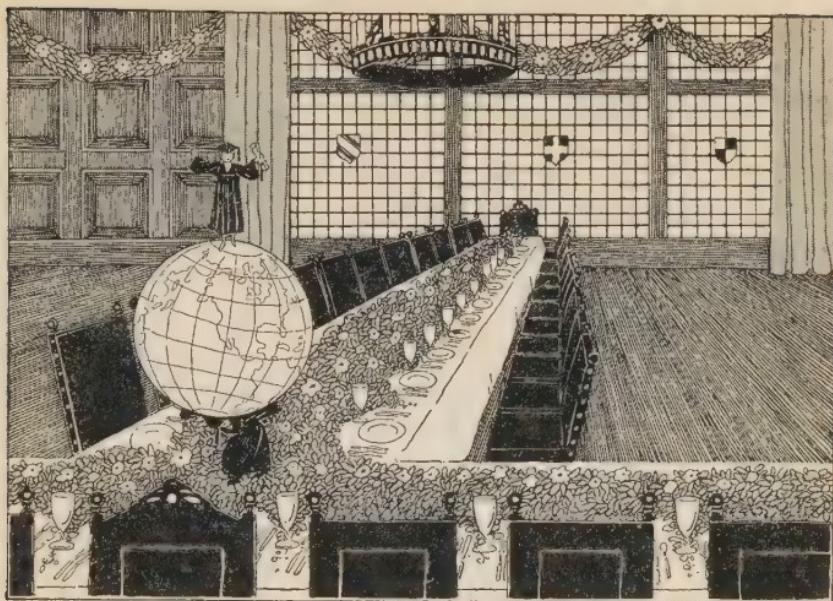
To the class poet an invitation from the secretary of some poetry society, inviting him to read his poems at the next meeting of the society. The football captain receives an offer from some football coach to come and whip the team into shape, and so on. No one is overlooked except the Juniors whose turn may come next year.

The guests dally over their coffee and crackers for a few last speeches; already the more venturesome are quietly arranging the floral decoration and taking a class flower to wear away (which was intended). There remains but the singing of "Alma Mater" rendered hastily, but the least bit huskily.

A NEW YEAR'S PROM

A CLASS whose colors were white and gold gave a most successful affair carrying out the following ideas. Naturally green was also introduced, in the use of palms.

Palms are synonomous with proms! Bank the required number of palms in the four corners of the lobby so they will rise in a pyramid, with boxes covered with green crêpe paper as stands. In the centre of each palmy pyramid place a florist's (or other) basket with gold and white chrysanthemums in it. Garlands of Christmas greens—either made by a handy decoration committee or hired from the florist—should be looped up against the walls in a single sweeping festoon in the middle of which is placed a huge gold fan. The fan is made of a cardboard frame (the fan being spread wide open) and then covered with gilt paper pasted to the cardboard sticks; the portion of the sticks showing is also covered with gilt paper in each instance. Class numerals cut in white (of crêpe or other paper) are pasted on this fan following the circular sweep. To the "ring" of the fan are tied long streamers of crêpe paper ribbon in class colors. A yard and a half would be good measure for the bottom edge of the fan, the sticks would then be three quarters of a yard. Gilt paper is not usually large enough to cover such a stretch so you may have to paste it in pie-shaped sections to each pair of sticks. Electric lights are shaded by stiff white paper shades with gilt fringe of irregular length, to which white crêpe paper bows



have been pinned. Festoons of the green are carried round the lobby into the corridors and wound round the stair rails as well. At intervals class colors float from the rails.

The orchestra platform is flanked with palms and festooned as you see fit. For the receiving line an ideal niche could be fitted out with a rug to fit the space, wicker chairs, and more palms or evergreen trees. Of course evergreen trees could be used entirely instead of palms.

For the New Year's entertainment an all-inclusive receiving line would be amusing. Have the regular receiving line and as each guest or group of guests comes add him or her or the group to the line so that no one will go un-introduced. Then have an enormous book made of cardboard and butcher's paper (after the manner of a loose leaf note book) resting prominently on some piece of apparatus at the end of the gym and ask each guest in turn if he or she is willing to turn over a new leaf for the year 19—, and on so saying, someone turns the page or he turns it himself reading aloud such nonsense as this: "In 19—I promise to chew no more gum." (If the person stepping out at random has never chewed gum, so much

the more amusing!) "In 19—I will always wear rubbers when it rains and carry an umbrella." etc. You can best suit the topics to your group of guests, perhaps dividing them into those for men and girls and calling up a girl or a man as is planned. This will not take all of your time so do a little research work before the party and find five or six big happenings which took place in 19—, and with bundles of newspapers for each group and plenty of pins (from which to make costumes etc.) tell that group to act out the event for the rest of the audience to guess. Make the event itself local, the winning of the big game, the publication of the Junior class book, the prom just over, or the final examinations. What fervid acting could go into some of this! Award the best group of actors a box of candy "large enough to go round."

To welcome in the New Year it would be pleasing to wrap up and go out under the stars, and sing it in! You could even have mimeographed song sheets for the occasion with words written to some simple tune.



AN EVENING OF LITERARY JOLLITY

IT frequently happens that a social occasion is desired at which there shall be no boisterous games. This party was planned with this in view, and proved most entertaining. The invitations were in book form. According to request, the guests came dressed in some way to represent books. This proved a good guessing game for the beginning, because the players mixed up and thus relieved the occasion of the stilted air often noticeable when people are not well acquainted. Each person upon arriving was given a number and a piece of paper and pencil, and told to guess whom everybody represented. A prize of a blank book of note-paper was given.

To represent a book is not at all difficult, requiring no special costume. For instance, one person brought to the party a small box of flour, in which lay a night cap—"When Knighthood was in Flower." Another player carried a candle with the light extinguished and so represented "The Light that Failed." "Innocents Abroad" was a hard one to guess; a man pinned on to the front of his coat a long and narrow letter "A"—"in no sense was A broad." A girl carried her tatting shuttle for Mrs. Burnett's "The Shuttle," another carried a card which was wound "all over" with thread or twist, and there we had "Oliver Twist." Numerous others of Dickens' works were depicted. For Nicholas Nickleby, an old gentleman carried a small tray on which rested two nickels side by side, "nickel lies nickel by." Dickens' "Hard Times" was caricatured by a boy wearing a very tattered old coat. "Pickwick Papers" was represented in several ways.

"The Man Without a Country" was delineated by a person carrying an envelope on which was written a man's name, but no address. Wilkie Collins' "No Name" was represented by an envelope on which was written an address but no name. "Middlemarch" was easy, as on a card was written "March 16." A picture of a wealthy man was the way "A Certain Rich Man" was depicted. A picture of the inside of a church, in which the organ and choir loft were seen, but no choir, was easy to represent as "The Choir Invisible." One man carried a suit case on which was written "John Jones, Indiana" and he was

guessed as "The Gentleman from Indiana." A photograph of one of the Presidential nominees depicted "The Man of the Hour." A picture of a fowl represented "The Chanticleer." "A Bow of Orange Ribbon" is easily prepared.

Many of the ladies present actually dressed in such fashion as to represent books, as "Rose in Bloom," "An Old-Fashioned Girl," "The Lady of the Decoration," "The Woman in White," "A Study in Scarlet," "Lavender and Old Lace," and "Old Rose and Silver."

When all guests had arrived, and every book representation had been guessed, and the prize duly awarded, the company was divided into two sides for a "Literary Track Meet." Each side took the name of a college, and paper pennants had been made beforehand bearing the names "Harvard" and "Yale." These were hung on the side of the room where the side which took that college was gathered. A judge, score keeper, and starter were chosen. There were numerous contests in this meet, and the side which won in any one contest was awarded one point. At the end the score keeper counted up the points, and a prize of a "loving cup" was awarded to the winning side. This prize loving cup turned out to be a huge tin dipper!

The first contest in the meet was announced by the starter as follows: "Here are two Bibles. Each side may send one representative to this race. You are each to look up a certain reference which I will give you, and the first person to find it and read it aloud to the crowd will be given an award of one point for his side. Are you ready? The reference is Ecclesiastes 12:12. Go to it!"

When found, the reference proved to be "Of many books there is no end, and much study is a weariness of the flesh." It was very comical to hear the sides rooting for their candidates, and giving more or less good advice as to how to find the reference quickly.

The second contest was as follows: Two dictionaries were provided, and, as before, a person chosen from each side. They were told to look up the word "book" in the dictionary and the first one to read aloud the definition won the point for his side.

Next, the starter announced that the contestant chosen from each side was to look up his favorite author in the encyclopedia and read aloud the first sentence about him.

The fourth contest was quite different, and was provocative of a great deal of laughter. It was called "The Race of the Bookworms." A man was chosen from each side. A small book was placed on the floor in front of each of the two contestants, and they were told that at the given signal each must get down on his hands and knees and push the book across the floor with his nose. It was screamingly funny to see those dignified gentlemen worm their way across the floor, intent on reaching the goal.

Next, the starter read aloud various groups of words descriptive of some well-known author, each word beginning with one of his initials in regular order. The first person to call out the correct answer scored one point for his side. Some of the groups of words are found below:

1. Missouri's treasure Mark Twain
2. Really lasting stories Robert Louis Stevenson
3. One wholesome humorist Oliver Wendell Holmes
4. "Little Men" author Louisa M. Alcott
5. Gifted Englishwoman George Eliot
6. Weakly Scotchman Walter Scott
7. Weird imagination Washington Irving
8. Cheerful laborer Charles Lamb
9. Rare brain Robert Browning
10. Just, gentle writer John Greenleaf Whittier
11. Loved children Lewis Carroll
12. Created detective Conan Doyle
13. Valencia born idol Vicente Blasco Ibanez
14. Clever delineator Charles Dickens
15. Jail bird John Bunyan
16. Justly loved American James Lee Allen

For the last contest in the meet, a "Shakespearean Romance" was read by the starter, and the side first answering each question was awarded a point.

1. Who were the lovers? Romeo and Juliet
2. What was their courtship like?
Midsummer Night's Dream
3. What was her answer to his proposal? .. As You Like It
4. What day of the month were they married?
Twelfth Night
5. Of whom did he buy the ring? Merchant of Venice
6. Who were the best man and maid of honor?
Antony and Cleopatra
7. Who were the ushers? Two Gentlemen of Verona
8. Who gave the reception? Merry Wives of Windsor
9. In what kind of a place did they live? Hamlet
10. What was her disposition like? Tempest
11. What was his chief occupation after marriage?
Taming of the Shrew
12. What caused their first quarrel?
Much Ado About Nothing
13. What did their first courtship prove to be?
Love's Labor Lost
14. What did their married life resemble?
A Comedy of Errors
15. What did they give each other? .. Measure for Measure
16. What did their friends say? .. All's Well that Ends Well

This was the last contest in the meet.

The Track Meet was rather a quiet game, so the next one provided was more active. The company still remained divided into two sides, and played book charades. The titles of books were acted out, the opposite side to guess what the book was. For "The Assent of Man" the man climbed gravely to the top of a small step-ladder. For "Looking Backward" a girl walked across the room with her head turned over her shoulder. For "From Sea to Sea" two large letter "C's" were cut from white paper and pinned to opposite sides of the room while the players walked from one to the other. For "Love's Labor Lost" a man took the part of the hen-pecked husband, and swept with a broom a corner of the room, whereat his supposed wife immediately threw scraps of paper on the floor, and left a dejected appearing husband, looking

disconsolately at the fruits of his labors. For "Vanity Fair" a girl looked into a looking glass. For "The First Violin" someone held up a violin on which the number "1" cut from white paper had been pasted.

The method of obtaining partners for refreshments caused much merriment. Slips of paper on which were written the names of lovers in fiction, were handed to the guests, the names of heroines to the ladies and heroes to the gentlemen. The guests were told to match up with their partners. There were Mr. Rochester and Jane Eyre, Othello and Desdemona, Paul and Virginia, Romeo and Juliet, John Brooks and Meg March, Darby and Joan, Marguerite and Faust, Phoebe Pyncheon and Holgrave from "The House of the Seven Gables," John Halifax and Ursula, Ivanhoe and Rowena, John Ridd and Lorna Doone, David Copperfield and Dora Spenlow, Peggotty and Barkis, Elsa and Lohengrin, Elaine, The Lily Maid of Astolat and Launcelot, etc.

Just after refreshments, everybody was given paper and pencil and allowed ten minutes in which to write a sentence, to contain as many as possible of the titles of Shakespeare's plays. The prize was awarded to the writer of "Though life is neither a Tempest nor a Midsummer Night's Dream, and in fact is often a Comedy of Errors, and though things may not be As You Like It, yet after all, you will find that even though Love's Labor's Lost, there is Much Ado About Nothing, for every man gets Measure for Measure, and Ali's Well that Ends Well."

Assorted Hors d'Oeuvres

Cream of Mushroom Soup Melba Toast

Sea Food Newburg in Ramekins

Broiled Chicken Duchesse Potato Rosettes

Cauliflower Hollandaise Sauce

Orange and Avocado Salad — Cheese Sticks

Custard Ice Cream in Cream Puff Cases

Caramel Nut Sauce

Coffee

Mints Salted Nuts

Sea Food Newburg in Ramekins (for 50)

2 quarts crab meat	$\frac{1}{2}$ teaspoon nutmeg
2 quarts shrimp	2 quarts thin cream
2½ cups butter	$\frac{1}{2}$ cup flour
1 tablespoon salt	12 egg yolks or six eggs
Buttered crumbs	

Cut crab meat in pieces and add shrimp, whole or cut in halves. Lobster meat, scallops, and firm fish flakes may also be used. Melt two cups butter and cook the fish in it for a few minutes. Add seasonings and cream and bring to the boiling point. Add flour blended with the remaining butter and cook until thickened, stirring constantly. Add slightly beaten egg yolks and cook for a few minutes more. Put in small ramekins, cover with buttered crumbs and brown in a moderately hot oven.

Cream of Mushroom Soup (for 50)

2 lbs mushrooms	1 cup butter
1½ quarts chicken broth	2 cups flour
8 quarts milk	$\frac{1}{4}$ cup salt

Cut the mushrooms in pieces and boil the stems and half the caps in the chicken broth until tender. Rub through a sieve and add to the milk which has been scalded. Add gradually to the butter which has been melted and blended with the flour. Sauté the remaining mushrooms in a little butter until they are tender, and add to the soup. Add salt.

Shrimp Cocktail

Olives Radishes

Chicken Bouillon Whipped Cream

Croutons

Beef Tenderloin Mushroom Sauce

Potato Croquettes Asparagus Timbales

Tomatoes Stuffed with Pineapple Mayonnaise

Finger Rolls

Strawberry Tarts Whipped Cream Coffee

Iced Cantaloupe
Bouillon Toasted Saltines
Boiled Salmon Tartar Sauce
 Potato Balls
Fillet of Beef Mushroom Sauce
 Duchesse Potato
Stringless Beans Baked Spiced Peaches
Asparagus Salad
Bread Sticks
Caramel Nut Ice Cream
Sponge Drops
Coffee

Fresh Strawberry and Pineapple Cup
Cream of Spinach Soup Croutons
Roast Beef Browned Potatoes
Fresh Asparagus
Jelly Pickles
Tomato Salad Cheese Dressing
Toasted Crackers
Caramel Nut Ice Cream Angel Cake
Bonbons Salted Nuts
Coffee

Consomme with Julienne Vegetables
Olives Salted Nuts Saltines Pickles
Broiled Shad or Fillet of Sole Sliced Cucumbers
Roast Lamb Caper Sauce
Mashed Potatoes Carrots and Cauliflower
Perfection Salad Rolls
Eclairs filled with Ice Cream
Strawberry Sauce
Coffee

Perfection Salad (for 50)

$\frac{1}{2}$ cup granulated gelatine	$1\frac{1}{2}$ cups sugar
2 cups cold water	$1\frac{1}{2}$ tablespoons salt
2 quarts boiling water	1 quart chopped cabbage
$1\frac{1}{2}$ cups vinegar	2 quarts diced celery
1 cup lemon juice	2 cups chopped olives

Soften gelatine in cold water and dissolve in boiling water. Add sugar and stir until dissolved. Add vinegar, lemon juice, salt, cabbage, celery and olives and let stand until partially thickened. Stir to distribute the ingredients and turn into a shallow pan. Let stand until firm and cut in squares. Serve on lettuce with mayonnaise.

Orange and Minted Cherry Cup		
Olives	Pickles	Celery
Roast Ham	Raisin Sauce	
Candied Sweet Potatoes	Spinach	
Lettuce	Russian Dressing	
	Cheese Wafers	
Chocolate Ice Cream	Marshmallow Sauce	
	Assorted Cakes	
	Coffee	

Olives	Radishes	Salted Nuts
Chicken Patties	Peas with Mushrooms	
	Potato Chips	
Fruit Salad	Toasted Saltines	
Vanilla Parfait	Fresh Strawberries	
Lady Fingers	Macaroons	
	Coffee	



CHAPTER VIII

SUGGESTIONS FOR SPECIAL HOLIDAYS

NEW YEAR'S PARTY

I've made a resolution hearty,
To give a jolly New Year's party.
Please, won't you make another one
To come and join us in the fun?

boxes of "dates" with a calendar tied to the top of each box. For a centrepiece a round cake with a wreath of holly about it will serve admirably. On top of the cake, twelve little "Sunbonnet" babies in the shape of paper dolls stand in a circle, the abbreviations of the months, "Jan." "Feb." etc. marked on the twelve white bonnets. The hostess who can paint prettily can make most attractive place cards, decorating them with little ships with sails all spread. On these pen the words "A Happy New Year — All aboard for 19 —!"

Another table centrepiece might have the good ship 19 — sailing upon the "sea of time." A mirror on which the ship "floats" is supposed to be the "wishing pool" in which one can look for the events of the coming year. Another pretty idea would be to have hanging from the chandelier, a bell covered with crêpe paper and decked with carnations. Below in a circle of ferns can be little bells on which can be printed "Ring out the Old," while on the bouquet is the maxim, "Ring in the New."

A game should be prepared in advance and consists of a large round of cardboard to look like a clock with 19 — written in its centre. The face of the clock is then covered with "envelopes" pasted on with flaps outward. Each person is given a small "hand" to a clock made from stiff gilt paper in the shape of a pointer, and while blindfolded must pin the hand to the clock. The envelope nearest the person's hand can then be opened and inside will be found that person's fortune, also a resolution for him to carry out through the remainder of the year. Of course these can be made very amusing and much fun will ensue.

If the contest games are desired during the evening, write them on bell-shaped cards or on the backs of little calendars. In many other ways the significance of the year ahead may be suggested.

Still another fancy would be to ask twelve friends to help entertain, having each sing, recite or in some other way amuse the guests. If this is done, selections suggestive of one month in the year may be chosen by each. The recitations may be appropriate to some one season and the songs should also refer to the "good old summer time" or have some reference to

some holiday or event taking place during the month they are representing. For instance, December should be marked by a Christmas Carol; March, by a funny recitation suggestive of St. Patrick's Day; July by a patriotic song, etc.

FATHER TIME PARTY

INVITATIONS may be issued on cunning little calendars decorated with hour-glasses, the words of the invitation written in very small characters within the hour-glass. Or from stiff cardboard cut little imitation clocks, the hands pointing to the hour when the party is to begin, the rest of the invitation being written on the face of the clock. The room decorations may be as simple or elaborate as desired, although greens and holly left over from the Christmas festivities would be both pretty and fitting. Festoons of red and white crêpe paper can hang from the walls, a calendar hung under each festoon. Another pretty decoration is to have hour-glasses of goodly size cut from gilt paper.

When the guests are all assembled, Father Time in costume (the host or some obliging friend) can enter and begin his duties as master of ceremonies. Each guest is given a peculiar shaped envelope made by putting together two rounds of paper and pasting the top one to the under one, forming twelve pockets in this way. Over these are printed the numbers on the face of a clock, so the strange envelopes look somewhat like clocks. Then begins a hunt for the "hours of the day" which are hidden, so Father Time says, "in the field of time, which is this room" and the guests are to improve the shining minutes by finding as many of them as they can. Cardboard squares, each bearing a number from one to twelve, are hidden here, there and everywhere, in sufficient quantity to have a complete clock for each guest if all were found. What will really happen, however, is that each guest will find some duplicate numbers. When each person has found twelve cardboard squares, no matter what numbers they bear, he must stop searching. Then all may fill the pockets of their clocks with the numbers of the hours they have found, keeping out all duplicates, however, for the prize is to go to the person who

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presents to Father Time the most perfect clock. This prize may be a pretty little Delft or French gilt clock or an elaborate calendar or diary if preferred.

A NEW YEAR'S BELL PARTY

THIS proved to be one of the most enjoyable New Year's parties given. The house was decorated in red and green, a large red bell being the prominent decoration. From the chandelier to the table were strung red baby ribbons, to which were tied tiny bells at a distance of about five inches apart. At each corner was a large bow of red crêpe paper. The centrepiece was a large white cake, marked into squares or slices with red icing. Red carnations added greatly to the scheme. Small bells were used as favors. After all the guests had arrived, a slip of paper was handed to each, with the information that it was merely an occupation for the evening that he alone was requested to do. On these slips were written such sentences as, "Speak to everyone present, and see that others do the same." "Talk," "Laugh," "Keep things lively," "Be pleasant to everyone." This tended to start the evening without stiffness. Then followed bell ringing. Six small tea bells were hung by red ribbons from the portiere pole to within two inches of the floor. Each person was given three trials at a time by rolling small rubber balls and seeing who could hit the bells the greatest number of times.

When partners were needed they were found in this way. Give each a slip with letters found in some word such as Y. R. L. F. B. E. (Belfry), school bell, Christmas bell, Society belle, etc. Two of a kind were written and those having the same word were partners.

On slips of paper (as many as guests invited) little resolutions were written, just to keep the fun going. They were something like this, "I'll not flirt again," "I'll have a wife before this year ends," "I'll not use slang all this year," "I'll propose to the girl I love," "I'll read no more novels." Each one of these had been tightly rolled and tied with thread and put in the white icing between the layers of the big cake used to decorate the centre of the table. Those for ladies were

placed at one end of the cake and those for men at the other.

The fun was continued with games and music throughout the evening, until Father Time rang forth the New Year. About this time was heard the ringing of the "Breakfast bell" and all went to the dining room.

A NORTH POLE PARTY

FOR this time of the year, this party is most appropriate. Have a pole erected in the middle of the room and from its top suspend long thin parcels like icicles. These icicles really contain favors. Have the guests, blindfolded, make a "dash for the pole," each securing a favor. Another way to plan the dash would be to have a white pole drawn on a dark sheet of material hung at one end of the room and have the guests, one at a time, while blindfolded, try to pin an American flag to the pole, giving a prize to the one nearest the goal. The prize may be an Esquimaux doll with a calendar about its neck, a snow-shoe pin, or a Polar bear candy box.

Another game is to hunt for snowballs (round white candies) hidden about the room. A prize should be given the "explorer" finding the most. The rooms may be decorated with white cotton sprinkled with diamond dust. The table decorations should all be in white, a white cake in the centre with one tall white candle for the "pole." Little sleds hold the cakes and bon bons. Another pretty centrepiece would be a mirror edged with white cotton sprinkled with diamond dust, and a little sled with toy dogs drawing it. On the sled have the "pack" which proves to be a most novel "Jack Horner Pie." Necessarily the favors contained in this pack are very small.

A TIME AFFAIR

BE on time," was the chief part of an invitation that bade a jolly set of friends to a social function on New Year's Eve. Calendars and clocks were much in evidence and in the centre of the reception room stood a clock that was the wonder of all the guests. It was truly a "Grandfather Clock," being made of a large wooden box, its front painted with a jolly smiling clock's face and a long pendulum, and the sides and back

covered with cloth of a familiar blue and white design. The clever ones assembled were the first to laugh over this, for it was bed ticking, and of course that was the "tick." The hands were pieces of sheet tin on pivots.

When everything was ready, the hostess said that everyone might ask three questions of the magic clock, but the word "Time" must enter into the question in some way. As fast as a question was asked the hands of the clock were spun around. At that moment the door opened and in came an old man dressed as Father Time, and followed by a tiny boy dressed as the little New Year. Father Time went up to the person who had asked the question and presented him or her with a piece of paper on which was the hour the clock had indicated. On this paper was an answer to the question.

These answers were in the nature of fortunes and prophesies, so provoked constant amusement, not only from their nature, but because they didn't "answer" the questions in the most orthodox fashion.

When all had asked their questions the front of the clock suddenly opened and out walked the "host," who, with vigor, announced to his wife, "I won't do that another time." The grandfather clock had been a hot place to wait and spin the clock hands and there was a shout of laughter at his expense.

MIDNIGHT SUPPERS

Tomato Soup	Whipped Cream
Rye Crisp	
Toasted Cheese and Bacon Sandwiches	
Salted Nuts	Bonbons
Coffee	

Welsh Rarebit on Toasted Saltines
Apple, Celery and Date Salad
Coffee

Stuffed Eggs with Deviled Ham Sauce
Whole Wheat Toast
Preserved Figs Whipped Cream
Sponge Cake
Coffee

Stuffed Eggs with Deviled Ham Sauce

6 hard cooked eggs
3 cups medium white sauce
 $\frac{1}{2}$ cup deviled ham

Cut the eggs in halves. Remove yolks, mash them and season with butter, salt, paprika and a little brown mustard. Refill the whites and arrange in a shallow baking dish. Make the white sauce with rich milk, or use part cream in it. Add the deviled ham and pour over the eggs. Reheat in the oven and serve on toast.

Chicken a la King in Noodle Ring
Currant Jelly Stuffed Celery
Raspberry Shortcake
Coffee

Noodle Ring

1 package (6 oz.) noodles	$1\frac{1}{2}$ teaspoons salt
$1\frac{1}{2}$ tablespoons flour	$\frac{1}{4}$ teaspoon celery salt
$1\frac{1}{2}$ cups milk	$\frac{1}{2}$ teaspoon prepared mustard
2 eggs	

Cook the noodles in boiling salted water until tender, and then drain. Mix the flour to a smooth paste with a little of the milk. Add the rest of the milk and cook until thickened, stirring constantly. Add beaten eggs and seasonings. Combine with the noodles and turn into a greased ring mold. Set the mold in a pan of hot water and bake in a moderate oven. Turn out on a serving dish and fill the centre with creamed

sweetbreads and mushrooms. Cooking 40 minutes. Temperature 350 degrees. Recipe makes 10 servings.

Assorted Hors d'Oeuvres
French Bread
Apricot Tart
Coffee

NEW YEAR'S TEAS

Walnut and Pimiento Sandwiches
Open-faced Cream Cheese and Jelly Sandwiches
Tiny Frosted Cakes Salted Nuts Bonbons Tea

Shrimp Salad Sandwiches (Small Baking Powder Biscuits)
Toasted Honey and Cinnamon Sandwiches
Rich Cookies Cocoanut Macaroons Tea Fruit Punch

Chicken Salad in Tiny Finger Rolls
Olive Sandwiches Raisin and Ginger Sandwiches
Tiny Frosted Cream Puffs Spice Cakes
Stuffed Dates and Prunes
Tea Coffee

Hot Cheese Biscuits Lobster Salad Sandwiches
Tutti Frutti Cream Sandwiches
Guava Jelly Tarts Brownies
Salted Nuts Candied Orange Peel
Tea



The Father Time centrepiece is merely a basin wrapped in crêpe paper with a cardboard clock face. The "scythe" is a tiny twig.



Lincoln Logs—a child's toy—are fashioned into this realistic log cabin and barn for a *Lincoln* breakfast or luncheon.



LINCOLN'S BIRTHDAY

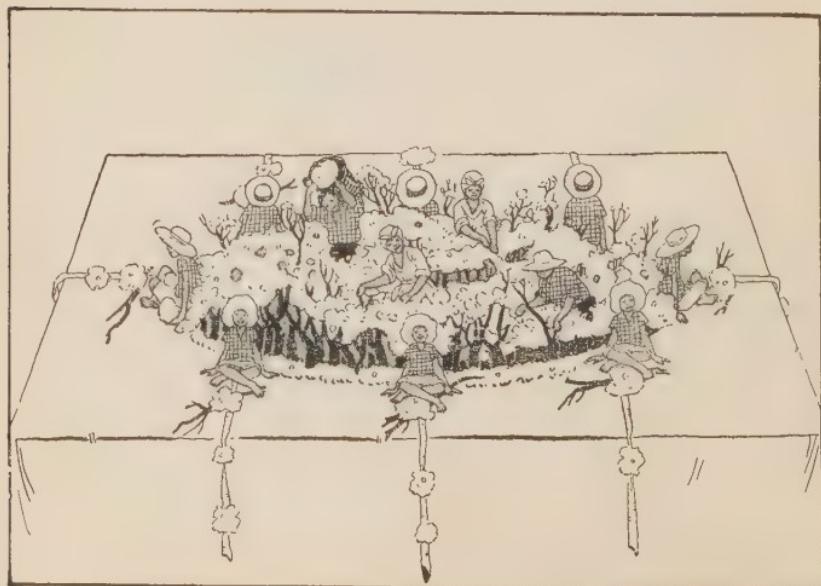
Abe Lincoln had a birthday, even as you and I,
But his is not forgotten, unlike the lesser fry,
And just to prove my statement, come join us in the fun
That we shall have at my house, on the eleventh day, plus one.

A PENNY PARTY

ON this occasion the Lincoln penny plays a most conspicuous part. If the party is a private affair, the guests are warned before coming to have plenty of Lincoln pennies with them, as they are to be paid as forfeits. As a grand prize at the end of the evening the one who has paid the least number of forfeits receives all the Lincoln pennies.

This same idea could well be used at a public affair, charging a certain number of Lincoln pennies for admission to the hall and later for admission to the various booths. Add to the fun and incidentally to the proceeds, by charging a nickel instead of a penny when the purchaser has neglected securing a sufficient number of Lincoln pennies.

Naturally, the decorations are red, white and blue. At a home affair the centrepiece for the table might well be a log cabin. Just outside the door have a log with an axe in one end or leaning against it. The favors may be miniature log cabins or logs.



This contest may be used. On pretty Lincoln cards can be written the words: Do you know the nations?

1. What Nation is given over to destruction? . . . Ruination
2. What Nation prepares most men for the ministry? Ordination
3. What Nation is the most murderous? . . . Assassination
4. What Nation is famous for its lighting system? Illumination
5. What Nation is immune from a disease? . . . Vaccination
6. What Nation is noted for its dullness? . . . Stagnation
7. What Nation is the most patient and submissive? Resignation
8. What Nation creates fear and terror? . . . Consternation
9. What Nation has produced the most kings? Coronation
10. What Nation gives the most charming people? Fascination
11. What Nation is the most generous? . . . Donation
12. What Nation is the most critical? . . . Discrimination
13. What Nation sees things in a rosy light? . . . Imagination
14. What Nation grows the youngest? . . . Rejuvenation
15. What Nation has the best actors? . . . Impersonation
16. What Nation presents the best men for office? Nomination
17. What Nation exercises the greatest authority? Domination
18. What Nation is the slowest? . . . Procrastination

A FLAG FESTIVAL

THIS Flag Festival turned out to be a most novel affair and one that could be used equally well for any patriotic occasion.

For decorations, flags were used profusely and flag prizes were given in connection with the games.

The tables for supper were set in a decidedly novel way. There were two fairly long tables, one with a white cloth and one with red. These were placed parallel to each other and in a group at the right of the first table were a number of small tables set for two. These had blue table covers, each with a

huge gilt star pasted to the cloth. The arrangement in its entirety suggested a flag, of course. The waitresses wore dark blue lawn dresses trimmed with gilt stars, dainty white caps and aprons with "necklaces" of bright red ribbon roses. The food was red and white in tints, served on blue china and all articles sold were suggestive of one of the patriotic hues. Packages were wrapped in white paper and tied with red and blue string.

Scalloped Oysters	
Corn Bread	Sweet Pickles
Red Cabbage Salad	
Apple Dumplings	Hard Sauce
Tea	

Cream of Onion Soup	
Assorted Cold Meat	Scalloped Potatoes
Buttered Lima Beans	
Lettuce and Sliced Egg Salad	
Brown Bread	
Canned Fruit with Custard Sauce	
Fruit Cake	
Coffee	

Stewed Chicken	Dumplings
Boiled Potatoes	Mashed Squash
Wild Plum Jelly	Cucumber Pickles
Log Cabin Salad	
Steamed Suet Pudding	Brown Sugar Sauce

Steamed Suet Pudding

$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup suet
$\frac{1}{2}$ cup molasses	$1\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ teaspoon ginger
1 cup raisins	

Add milk and molasses to the suet, which has been freed from membrane and chopped fine. Add flour, mixed and sifted with the dry ingredients, and the raisins. Turn into a greased mold, cover and steam three hours.

Brown Sugar Sauce

1 cup brown sugar	1 cup boiling water
1 tablespoon corn starch	2 tablespoons butter
Nutmeg	

Mix sugar and corn starch, add water and cook until clear and slightly thickened, stirring frequently. Add butter and a sprinkling of nutmeg.

Log Cabin Salad

Pile strips of endive, log cabin fashion, on individual salad plates. Fill the centre with a salad of mixed vegetables, lima beans, carrots, celery, peas, marinated with French dressing. Garnish with mayonnaise.

Vegetable Soup

Baked Ham	Creamed Potatoes
Mashed Turnip	Baked Onions
Spiced Gooseberries	Crab Apple Pickles
Soda Biscuits	
Baked Indian Pudding	Whipped Cream
Coffee	

Baked Indian Pudding

1 quart milk	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup corn meal	$\frac{1}{2}$ teaspoon ginger
1 cup molasses	$\frac{1}{2}$ teaspoon salt
$\frac{2}{3}$ cup chopped suet	

Mix milk and corn meal. Cook in double boiler for ten minutes. Add remaining ingredients. Bake in buttered dish. The longer and slower the baking the better the pudding. Time in oven, 4 hours. Temperature, 300°. Serving, 8.

Creamed Chicken on Split and Toasted Corn Bread	
Pickles	Olives
Gingerbread	Chocolate Sauce
	Coffee

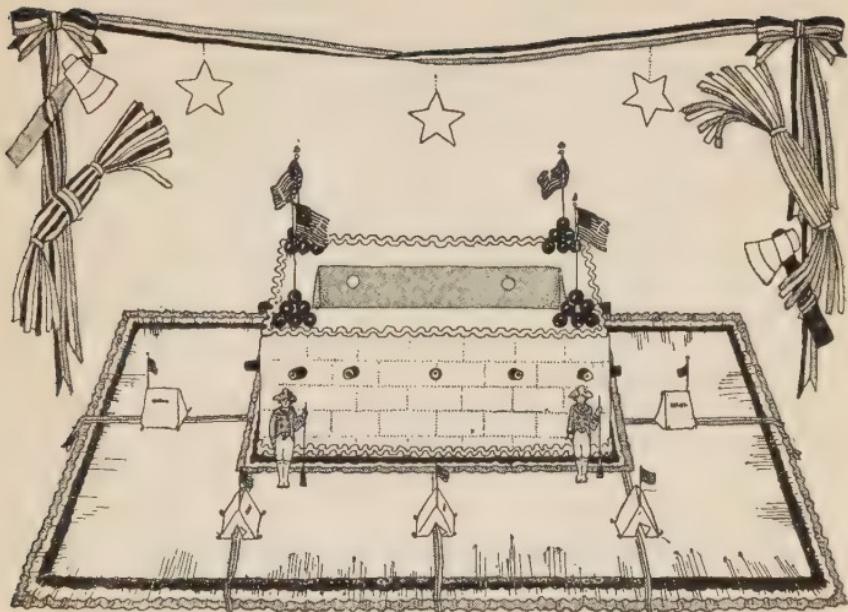
Chopped Ham and Pickle Sandwiches	
Brown Bread and Cottage Cheese Sandwiches	
Individual Squash Pies	
Cider	

Oyster Cocktail	
Pigeon Pie	Mashed Potato
	Peas
Barberry Jelly	Pickled Beets
	Beaten Biscuit
	Dressed Lettuce
Frozen Custard	Raisin Pound Cake
	Coffee

Beaten Biscuit

1 quart flour	1 teaspoon salt
1 cup shortening	$\frac{1}{2}$ teaspoon soda
1 cup buttermilk (very cold)	Ice water

Sift flour, soda, and salt together. Cut the fat small into the flour. Add ice-cold milk and ice water to make a very stiff dough. Lay on floured marble or baking-board and beat with a rolling-pin. When dough beats thin fold and dredge with flour if dough sticks. The aim in folding is to distribute air through the mass, which expands by the heat in baking. After beating hard for half an hour roll to one-half inch thickness. Cut with a biscuit-cutter and prick with fork all over top. Bake in steady moderate heat to a delicate brown.



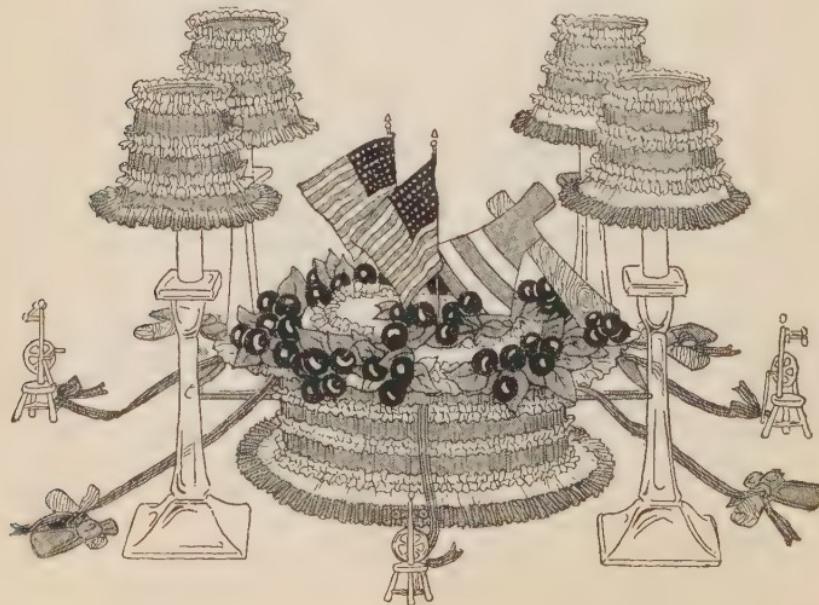
WASHINGTON'S BIRTHDAY

George Washington and cherry trees and hatchets sharp and bright,
Will play the leading part in sports, at my house Wednesday night.
So come at eight and don't be late, that vacant chair to fill,
And knowing you, a prize or two, may well reward your skill.

A PROGRESSIVE PARTY

SEND out invitations on little cards on which is sketched the conventional cherry tree, growing from a red, white and blue pot. A red, white and blue supper is easily planned and will be very pretty for such an occasion. In the centre of the table have a "fort" made of a long loaf of cake, iced white. In the sides of the cake insert "lady-locks" or pastry horns which are excellent imitations of guns. On top of the "fort" arrange little piles of candied cherries to represent "cannon balls" and have flags flying. About the base of the cake or "fort" toy soldiers stand on guard. For place cards have a little paper tent at each place with the guest's name written upon it and inside of each tent put a little box of red and white gum drops. The menu may be simple or elaborate as a hostess wishes.

After refreshments play games, progressing from one table to another. At one table have picture puzzles to be put together, the pictures being in red, white and blue tints. At another table the game may be the childish delight of "fish



pond" using lines and bent pins for hooks such as we used to. For the "fish" have little gilt cardboard stars with wire loops in the centres, the object being to fish up as many stars as there are in the American flag. At another table the guests may be furnished with little squares of white bristol board and given paint brushes and red and blue paint to paint a picture. The two whose artistic efforts bring about the best results can progress to the next table where the card game "Flags of All Nations" can be played.

FUN FOR FEBRUARY TWENTY-SECOND

ASIDE from the fun they cause, Washington Birthday parties are desirable because they help the children to keep in mind the great historical events of our nation. The rooms should be decorated with red, white and blue streamers, small flags and portraits of George and Martha Washington draped in the National colors.

At the beginning there can be a game to keep the children moving and thus remove all tendency to stiffness. A hatchet hunt is well adapted for this. Buy tiny paper hatchets in any of the favor shops and hide them in every available place. Give each child a small basket with the handle wound with red, white and blue, to use in collecting the hatchets. The child who finds the most of course receives a prize.

Another good game is called "Cherry Ripe." For this a candied or maraschino cherry should be fastened to the end of a toothpick and the toothpick suspended from the ceiling by a cord. This should be a little higher than the heads of the children. Then one after another, they jump for the cherry, trying to catch it in the mouth as one does the apple when Hallowe'en games are being tried. If any one is clever enough to catch the cherry, another is hung up in its place and the trial goes on.

Next all can be asked if they would like a piece of "Washington Pie" and when all have answered "Yes," as they naturally will, give them the word "Washington" written on paper cut in the shape of a piece of pie and see who can make the most words from those letters within a given time. It is ad-

visible to divide the players into groups if some of the children are very small, having the young children restricted to short words.

After this may come the game of "Crossing the Delaware." This is new and great fun. For the Delaware River mark off a space four or five feet wide, the length of the room. If a careful housekeeper objects to a real mark on the floor the space might be set off by figures in the rug, a certain number of boards on the floor or by two strings. On one side of the river stand half of the players, with the remainder on the other side. Each side chooses a Captain and the Captain names each soldier a letter of the alphabet, thus the first will be "A," the second "B," and so on. The first Captain then says to the second, "Washington is crossing the Delaware." The second Captain asks "How?" and the first says "A." The soldier belonging to that division who is named "A" then comes forward and acts his word. Suppose he has chosen the word "anxiously" he will cross the river in a way that he thinks will best express anxiety. If he crosses the river and back before his word is guessed he stays with his own company; but if he acts so well that the other side guesses, then he must join the ranks of the second division. The second Captain then asserts that "Washington is crossing the Delaware," the first retorts "How?" and as before is answered "A." The soldier "A" of the second division then proceeds to act a word (it might be "angrily" or "alarmed"), etc. The company which has the most soldiers at the end of the game is of course the winning one. The prize should be something that is collective so that all may share it, a large box containing small favor boxes of candy, a "shower bouquet" of small bunches of flowers or something of like nature.

The refreshments must also be patriotic in hue. The sandwiches are tied with red, white, and blue ribbon and the cakes iced with red or white frosting. At each place should be a small box labeled "Our National Fruit," in which are candied cherries.

After refreshments the players may have a list of questions to answer. Each answer is a place or person famous in the Revolutionary War.

1. What general was a color? Greene
2. Who denotes openings? Gates
3. Who asks a question? Howe
4. Who is strong? Stark
5. What man denotes respect? Revere
6. Who is a calm and sheltered spot? Lee
7. What place is peaceful? Concord
8. A place which is a member of the royal family and a heavy weight Princeton
9. A girl's name and to put on? Delaware
10. What place is found on golf links and is an eminence? Bunker Hill

WASHINGTON'S BIRTHDAY FANCIES

THE shops offer many attractions for Washington's Birthday that the prospective entertainer can use to good advantage. Cocked hats make dainty bonbon cases, and many favors are shown in red, white and blue, also in the Colonial colors, blue and buff. Place cards are decorated with heads of George and Martha Washington and, of course, the proverbial "cherry tree" comes in miniature to decorate the festive table. Hatchets also may be bought that make cunning place cards, the name written on the hatchet blade.

A lovely table for Washington's Birthday may be arranged as follows: Have a white cloth with three ribbon runners edged with smilax, one ribbon white, one red, and one blue. In the centre of the table have the "chopped" cherry tree trunk hollowed out to admit a long narrow glass receptacle, which can hold water and be used as a novel vase. Use a bouquet of red, white and blue flowers. Narrow red, white and blue ribbon streamers that run from the flower holder to the different places are tied to hatchet favors or to cunning little "cherry tree" candy boxes. The refreshments should be red and white as far as possible. The cakes iced in white and decorated with red candied cherries tied with blue ribbons.

Another pretty table is arranged by having a flag-ornamented table cover with a little bust of George Washington as a centrepiece, and painted place cards decorated with conventional cherry trees.

A SIMPLE PARTY FOR WASHINGTON'S BIRTHDAY

IF one has a large rambling house and a certain amount of old-fashioned china a most suitable little entertainment may be given which will have a pleasant character because of its very simplicity. Have the guests come to a quilting party or merely bring their knitting or sewing as the case may be. At six o'clock serve High Tea, to which the men may also be invited.

Pretty little favors may be bought — Washington crossing the Delaware (in the guise of candy boxes), odd little hatchets and flags, and three-cornered hats. These look very cunning at the places, and for a centrepiece use a large brass bowl filled with ferns and red carnations, surmounted by a few flags stuck among the flowers.

Or a novel idea is to have an inverted box topped by flowers and flags. In the sides of the box have holes bored at equal distances, in which insert funnel-shaped cones of black paper (for guns). Through these apertures run streamers of red, white and blue baby ribbon, extending to the guests' places. Inside the box may be little favors wrapped in flag paper or simple little candy boxes of blue filled with red and white candies.

Stars cut from cardboard may be hidden about the room and a time limit given for the guests to search for them. The one finding the number nearest to the number of stars on the American flag of today, may win a pretty little silk flag:

On a sheet draw a flag with red stripes upon it, but with no stars in its corner. Give the guests paper stars, and, blind-folded, have them try to pin the stars where they belong on the flag. This will provoke merry fun, and afterward national songs and some old-time dances can finish up the evening.

A PATRIOTISM PARTY

OFTEN a school teacher wishes to give a little jollification to some of her school charges, and a Washington's Birthday party can be made very attractive. Send out little invitations on cards with an American flag sketched in one corner. Invite the girls to wear white aprons, blue gingham dresses,

and a red carnation or ribbon; the boys, blue suits and a red carnation, aprons being provided.

Set them all at work in the kitchen making candy, and when this is done invite them in to supper, which can be a simple buffet affair, the table in the dining-room set with doilies, piles of plates, cups and saucers, etc. The china can be blue and white, and a big bowl in the centre of the table can hold red carnations. At one end of the table can be a large round cake ("George Washington's Birthday Cake"). This should be a white cake, its frosted top decorated with candied cherries, and set in its centre a little china bust of the "Father of the Country." If a cheap china bust cannot be obtained, one made of plaster can be bought at the ten-cent store. Around the edge of the cake have a row of little flags.

If there is a big empty room in the house, have a spelling match, chalking off the floor in stripes. Have a head and foot, the participants standing in the "stripes." As each person fails he becomes a "star," and stands in the corner, each receiving a little star stick-pin. The one who wins receives a little silk flag, or a flag-shaped box filled with candy.

Some of the merry games of romping and fun can follow, all pausing long enough at the end of the evening to sing the National Anthem and give three cheers in memory of him who was "first in war, first in peace, first in the hearts of his countrymen."

Tomato Bouillon	
Radishes	Stuffed Olives
Baked Virginia Ham	Raisin Sauce
Mashed Potatoes or Candied Sweet Potatoes	
Harvard Beets	Rolls
Cherry Pie	Coffee

Cream of Corn Soup
Cold Baked Ham Oyster Pie
Mashed Potato
Pickled Watermelon Rind
Lettuce Salad Beaten Biscuits
Frozen Pudding Pound Cake
Coffee

Oyster Stew
Fried Chicken Glazed Sweet Potatoes
Creamed Onions
Apple Jelly Spiced Peaches
Buttermilk Biscuit
Lady Baltimore Cake
Coffee

Clam Bouillon Whipped Cream
Maryland Chicken Grilled Sweet Potatoes
Corn Pudding
. Cherry and Pear Salad
Cabinet Pudding
Coffee

Creamed Crab Meat in Ramekins
Hot Biscuits
Cherry Tarts Whipped Cream
Tea

Ham in Aspic Vegetable Salad
Pickles Olives
Washington Pie
Coffee

Ham in Aspic

2 cups ground cooked ham	2 cups stock, preferably chicken
$\frac{1}{4}$ cup mayonnaise	
1 tablespoon minced pickles	1½ tablespoons gelatine 3 tablespoons cold water

Have the ham ground very fine and work the mayonnaise into it. Add the pickle. Heat the stock which should be well seasoned and dissolve in it the gelatine which has been softened in cold water. Cool until partially stiffened and combine with the ham mixture. Turn into a small brick mold or loaf pan. Let stand until firm, turn out and slice. Garnish with sliced hard cooked eggs, stuffed olives, and watercress. Recipe makes 6 servings.

Harvard Beets

3 cups cooked beets	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup vinegar	2 tablespoons butter
$\frac{1}{4}$ cup water	$\frac{1}{2}$ tablespoon corn starch
	2 tablespoons sugar

Dice or slice the beets. Heat water and vinegar, add sugar, salt and butter. Mix the cornstarch with a little cold water, and add. Cook until thickened, stirring constantly. Heat the beets in the sauce.

Tomato Soup	CROUTONS
Baked Halibut in Scallop Shells	
Mashed Potato	Buttered Peas
Virginia Pineapple Salad	CHEESE FINGERS
Vanilla Ice Cream	Red Cherry Sauce
Crackers	Cheese
	Coffee

Virginia Pineapple Salad

4 tablespoons gelatine	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup cold water	$\frac{3}{4}$ cup vinegar
$\frac{3}{4}$ cup boiling water	2 cups pineapple juice
3 tablespoons tarragon vinegar	$1\frac{1}{4}$ cups $\frac{1}{4}$ -inch cubes cu- cumber
3 tablespoons lemon juice	$1\frac{1}{4}$ cups $\frac{1}{4}$ -inch cubes pine- apple
Few grains salt	

Soak gelatine in cold water and dissolve in boiling water. Then add sugar and vinegar, pineapple juice, tarragon vinegar, lemon juice and salt. When mixture begins to thicken add the cucumber and pineapple which have been chilled and drained. Pour into individual molds and chill. Turn out on lettuce leaves and arrange on a platter. Serve with cream mayonnaise dressing. Servings, 6.

*Pineapple and Red Cherry Cup
Clam Bouillon*

Fried Chicken Potato Timbales

Glazed Carrots

Plum Jelly

Lettuce and Chicory French Dressing

Corn Bread Sticks

Pumpkin Pie Whipped Cream Cheese

Salted Nuts Bonbons

Coffee

Potato Timbales

2 cups mashed potato	2 eggs
$\frac{1}{2}$ cup milk	Salt, pepper, chopped
2 tablespoons butter	parsley

To mashed potato add milk, butter and eggs slightly beaten. Season with salt, pepper and a little chopped parsley. Put into buttered cups and bake until firm in a moderate oven. Time in oven 30 minutes. Temperature, 350°. Servings, 6.

Creamed Lobster on Waffles
Jellied Red Cherries Custard Sauce
Pound Cake
Coffee

Stuffed Cherry Salad
Nut Bread and Butter Sandwiches
Olive and Celery Sandwiches
Washington Pie
Tea or Coffee

Cold Sliced Ham and Veal
Stuffed Egg Salad
Southern Spoon Bread
Hot Snowball Pudding Cherry Sauce
 Coffee

Beaten Biscuits with Jam
Chopped Ham and Chili Sauce Sandwiches
Cottage Cheese and Salted Almond Sandwiches
Cocoanut Frosted Cakes Candied Cherry Garnish
Toasted Pound Cake Tea

Jellied Chicken Mousse on Lettuce
Hot Biscuits
George Washington Cake
Nuts Bonbons
Coffee

George Washington Cake

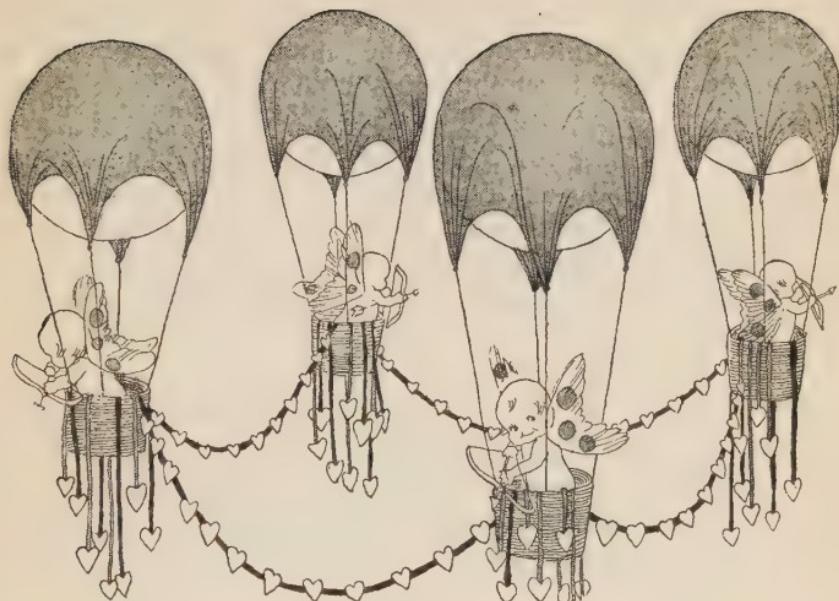
$\frac{1}{2}$ cup shortening	1 cup cold water
$\frac{1}{2}$ cups sugar	1 teaspoon orange or va-
3 cups cake or pastry flour	nilla extract
3 teaspoons baking powder	$\frac{1}{4}$ cup candied cherries
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ cup candied pineapple
	3 egg whites

Cream shortening and add sugar gradually. Mix and sift the flour, baking powder and salt and add alternately with the water. Add flavoring and finely cut fruit and fold in the stiffly beaten egg whites. Bake in 2 large or 3 smaller layers in a moderately hot oven (350 degrees) for 25 to 30 minutes. Put together and ice with boiled frosting to which $\frac{1}{4}$ cup drained and chopped maraschino cherries have been added.

Jellied Chicken Mousse

1 tablespoon gelatine	1 tablespoon minced pars-
$\frac{1}{4}$ cup cold water	ley
$\frac{3}{4}$ cup chicken broth	1 teaspoon lemon juice
3 cups chopped chicken	Salt, paprika
$\frac{1}{2}$ teaspoon celery salt	$\frac{1}{2}$ cup cream

Soften gelatine in cold water and dissolve in hot broth. Add chicken and seasonings, using salt and pepper to taste. When partially stiffened fold in cream which has been whipped. Turn into molds and let stand until firm. Serve on lettuce. Recipe makes 6 servings.



ST. VALENTINE'S DAY

Will you come to my party on Valentine's Day?
(Your Fate may be waiting, so don't say me nay.)
There'll be laughter and fun the whole evening through,
But it will not be perfect if I must omit *you*.

SUGGESTIONS FOR DECORATION

TO decorate for the Valentine party, get the biggest toy balloons possible and cover them with veiling or mosquito netting pulled down into points at the four corners. Tie strings to the points and fasten these to baskets of appropriate size so you will have formed ascension balloons. Place kewpie dolls with gauzy wings in each basket and hang hearts around the basket. Cut out cardboard bows and arrows for these kewpie dolls to hold. Have several of these balloons in the dining room with one hanging over the table. Also hang them in the living room, joining them with festoons of ribbon or crêpe paper to which a few hearts have been added.

A "SWEET" VALENTINE PARTY

THE following party was given by a girl who wished to combine a "Sweet Sixteen" and Valentine affair. Of course any other number of guests may be invited but in that case, the desired number should be substituted for "sixteen."

The invitations were sent out on toy slates, but if you do not



care to do this, make a drawing of a slate on which are figures and hearts such as children would draw, and also this verse:

8 and 8 make sweet 16
(The number of my friends)
7 and 7 make 14
(Much on this date depends).
To Feb. 14 bring just 16
Good friends on frolic bent,
There'll be great fun — Will you be one?
Say, "Yes," I'll be content.

An R. S. V. P. at the end of this is hardly necessary, but if you wish to add it you might draw two interlinking hearts and have two letters in each one. Or you might add simply, "Please reply." This could be written on a heart, if you wished.

If you wish to get the sixteen idea into your affair, you could do so through such a game as this. Have sixteen "sweet" objects on a table, preferably as different as possible; a box of candy, a sweet girl graduate (doll dressed appropriately), a hive of bees or some honey, a piece of cake, a sweet drink, some very fragrant perfume in a bottle, a spray of Sweet William, the song Home, Sweet Home, etc. etc. Have tally cards cut and colored to resemble huge molasses kisses and on the backs write the numbers 1 to 16. After allowing the guests to study the array of sweet things, give them a memory test and tell them to jot down as many of the things seen as they can remember. The winner gets a box of kisses. A Valentine's Day game might be played this way.

Cut into puzzles for each guest, valentines that you have pasted onto stiff cardboard, choosing them wisely to make them as difficult as possible. Start the guests putting these together, offering a prize to the one who first finishes his.

Another Valentine game may be played by seeing how many words can be made from the letters used in the word Valentine. Furnish hearts to write these on. For instance, here are some words — n-i-n-e; t-a-l-e; t-i-n; n-a-i-l; e-e-l; a-l-e; t-i-e; i-t; i-n; a-n; v-a-l-e; v-e-i-l; l-i-e; l-i-v-e; l-e-t; l-i-n-e; l-a-t-e; and others — you can get quite a long list. Put a time limit on this and award a pocket dictionary.

Furnish several children's bows and arrows. Completely cover an old pillow with a cardboard heart of large proportions then on the large heart paste four other hearts in graduated sizes and alternating colors of pink and white. These hearts are numbered. Drive small tacks slantwise through the tips of the arrows so they will stick into the target when you try out your guests' marksmanship. Award some pleasing trinket to the one with the largest score.

For decorations of the living room, have cardboard doves in the centre of the room with bows of red ribbon going to the four corners and roses knotted into the bows. Save the hearts for the supper table. In the centre of your table have a mail box and beside it stand a Cupid doll with a letter carrier's cap and bag and some envelopes in his hand. (Add wings to a kewpie and it will do.) From the mail box extend baby ribbons in pink colors to each place, dark for girls, light for men. Paper roses are tied at the ends. Inside the box are valentines to which the other end of the ribbon is tied. Use heart-shaped nut and candy cups and scatter hearts over the table cloth.

A TRUE LOVE PARTY

INSTEAD of the usual valentine party introduce a novelty in the form of a true love party. This may be played progressively, so tables should be provided. Have a different game at each table and have the players move one to another. At the first table have slips on which are written the names of famous lovers. The player is to supply the heroine for each. For instance, Romeo will have Juliet, Ivanhoe will have Rowena, etc.

At the second table, quotations about love are given, and the players are asked to name the authors. As love has always been a favorite theme with literary folk, it will not be difficult to find many utterances on this entertaining subject.

At the third table give the word "Matrimony" and ask the players what they can do with it. Incidentally you may explain that you mean to ask how many words can be made from this one large word within a given time. The person making the most is, of course, the winner.

The materials for the game at the fourth table are very inexpensive and easily obtained. Get a supply of silk cord and see who can tie the most lovers' knots in the period of time to which they are limited. These are later to be couched to a doily stamped with a simple design and will make an effective little table mat.

The fifth table will give a little touch of the regulation valentine party. On it will be found red cardboard hearts which have been cut into pieces forming puzzles. On each heart has been written little love prophecies. The game is to see who can first put one together.

The player who wins at the greatest number of tables will receive the first prize. Progression in games of this kind differs from an ordinary card game. Two from the first tables move to the second, the other two to the third table. Two from the second to the third, the other two to the fourth, and so on. Thus there will be a different group at every table every time. If there is time for another game try the old favorite "Cupid is coming."

The players are seated and each one in order is given a letter of the alphabet, beginning with A. The leader begins by saying, "Cupid is coming." The first player, letter A, repeats this glad news and adds an adverb beginning with A, as Cupid is coming amiably. B continues, "Cupid is coming bravely." C adds "Cupid is coming craftily," and so on down the list, but each one must remember the adverbs which have preceded. If he must be prompted by any letter preceding, it will be a forfeit. Of course the adverbs must be appropriate as well as beginning with the proper letter.

The refreshments should be dainty and carry out the heart idea as well as possible having the sandwiches and little cakes heart shaped. The decorations should be in red.

VALENTINE CARD PARTY

THE prevailing color chosen was pink; the roses were pink and each slice of ice cream had a pink heart centre.

Before the arrival of the guests, four envelopes were placed on each table, each one bearing the number of the table and

couple and in one corner a guest's name. These contained the score cards tied with pink ribbon and decorated in water-colors, to suit as far as possible in design and quotation each person and the occasion. The finding of one's own card, admiring it and comparing with the others, took up the time until all arrived.

Hearts were played and the cards punched with a heart-shaped punch. At luncheon time each table was spread with a large heart-shaped cover of pale pink crêpe paper, the edges of which were fluted by pulling out the paper a little, and on each was set a vase with four long-stemmed pink roses. These had been massed on a low table and the vases hidden by a sash of crêpe paper. To the stem of each rose was fastened a long pink baby ribbon sealed to a tiny addressed envelope. These, when opened, disclosed comic valentines folded very small and chosen to suit the various idiosyncracies of those present. These caused much merriment, allowing refreshments to be served with no apparent delay.

At another Valentine card party when all were assembled the hostess held up in both hands a great bunch of pink ribbon. To both ends of baby ribbons two yards long, were fastened candy hearts and she held the ribbons through their centres. Each man chose a heart from one end and the girls from the other. When the hostess dropped the ribbons, each man held his partner at the end of a long pink ribbon. The silly candy heart mottoes were read with laughter as the couples chose their tables.

A HEART HUNT

SEND out invitations written on thin pasteboard hearts: "You are cordially invited to be present at a hunt starting in the green forest of Mrs. Daniel Ludlow's. To meet Sir Cupid, Master of arrows!" Date, hour, etc.

Will not such an invitation awaken curiosity even though it be known that heart hunts are in vogue on St. Valentine's Day, and that Cupid, the popular god of love, is always the guest of honor on such occasions?

The rooms can be decorated to look as much as possible like a woodland forest, evergreen boughs and flowers in pots add-

ing to the effect of decoration. When all are assembled, the hostess can introduce Sir Cupid (any young man willing to impersonate the little god of love for the evening), a graceful hunting costume and a quiver of arrows being all that is necessary to make him into the chief character of the occasion. A huntsman's horn can sound from afar and all can start with Cupid as guide, wondering if they are to hunt for hearts tucked away in nooks and corners, or where the sport is to be found. Different stops will be made. By one woodland pool in the living-room (a mirror laid down surrounded by evergreen boughs), Cupid and his followers will stop to "go fishing." Little gilt paper hearts, like so many gold-fish, lie waiting for the anglers, who are provided with toy fishing lines and hooks. In the library, another halt is made, when from a rude cabin or hut a Gypsy comes out and offers to tell the pretty ladies who are going a-hunting what their fortunes may be if they will but "cross her palm with silver." The "cabin" may be nothing but a rude tent made in one corner of the room, with evergreen branches laid over its top to give it the rustic touch. When all have had their fortunes told, the huntsman's horn, still in the distance, leads the merry company on (up the stairs this time), until in a room on the second floor the hunters find their game—a whole row of heart targets standing in a row. The room should be cleared of all furniture and decorated with green boughs and strings of red paper hearts, while dim lights burn through red and gold crêpe paper shades, giving the "woodland scene" somewhat the appearance of "sunrise in the woods." Then the fun begins. Each person is given a bow and arrow, and a regular tournament starts with Sir Cupid keeping a careful score. The heart targets have different numbers upon them and each guest, in turn, tries to hit the centre of each. Prizes can be given those whose score mounts to the highest number after a certain number of trials, and any little fancy in heart-shape would be suitable, a heart-shaped box filled with bonbons, or a heart-shaped picture frame.

When the lull has come after this game is over, the sound of music downstairs will call the guests to supper where small card tables, covered with hearts cut from red crêpe paper for

table-covers, are set for four persons. The refreshments can be as elaborate as a hostess pleases, but ice-cream in heart-shapes, stuck with wee toy arrows, and little heart-shaped frosted cakes are quite sufficient. During supper or after, as is preferred, the guests may be further entertained by hearing old-time love ballads sung. As the guests depart, after a merry evening has been enjoyed, Sir Cupid can give each guest a box of home-made bonbons, in a heart-shaped box. Or a little box of wedding cake, over which each is to dream of his true love, is a pretty fancy. In either case the souvenir will be appreciated.

A HEARTY AFFAIR

FOR a centrepiece for the table, group in a pyramid ten or twelve heart-shaped candy boxes, each topped by a toy Cupid in the act of aiming his fiery dart.

Ribbons from each box radiate from this central group to dainty little slippers placed in a circle on the outside, with flowers strewn between. The slippers hold souvenirs for the guests.

Above the door of a room adjoining those occupied by the guests, is hung a huge heart cut from cardboard and bearing this quotation:

“Let him who fears, beware;
The God of Love flies rampant here.”

Announce that the future of each person will be revealed within this room and admit one person at a time. The dim light of a candle reveals a typical Gypsy sitting before a tent. To each person whose fortune she tells, she gives an envelope covered with red hearts and containing witty advice. Those given to the gentlemen also contain the names of the ladies who are to be their partners during the evening. In each lady's envelope is suggested some feat of valor which she must exact of her partner ere he can claim her.

Heart Secrets is a guessing contest. Within a heart-shaped box are three articles, one an object of utility, one of sentiment and one of adornment. Before opening the box each

guest is privileged to ask one question concerning each article, which the leader of the game must answer truthfully but evasively. When each question has been answered, papers are distributed and each person writes what he thinks to be the names of the articles. A prize may be given for the correct answer.

Procure a score or more of penny valentines and fasten them at conspicuous points about the room. While some one plays or sings divertingly the guests march in and out of the room. When they are seated, papers and pencils are distributed and each one writes the names of as many of the valentines as he can remember. The one having the greater number receives an exquisite valentine.

Lay as many paper hearts as there are guests, face downward upon a table. The face of one is black. All the others are white, and upon each of them is suggested some laughter-provoking act. The person who receives the black heart is requested to kneel and is dubbed by the leader "The Knight of the Black Heart" and is bound to obey the behest of each and every lady present. He is at once beset on every side by requests. While he picks up a handkerchief for one, another must be fanned, another asks for a drink of water, another wants a book, a chair, etc. If he fails in any of these duties he must perform the act written upon the injured lady's heart. If he is successful he may confer knighthood upon another. Finally the Gypsy fortune teller arrives, bearing aloft a shield in heart shape, which reads "Supper" and all follow her to a repast of good things laid out for them in the dining room.

FOR ST. VALENTINE'S DAY

IN the centre of the table arrange this centrepiece: Make a circle of smilax and white and pink paper roses. Concealed at the extreme edges under this little garden are two small dishes filled with damp sand, and in these are stuck upright two gilt arrows. Swung from these by silken cords is a doll's hammock in which are comfortably reclining two adorable little Cupids who beam upon the guests. One or two pink roses can be swinging with the Cupids, as if they had not yet

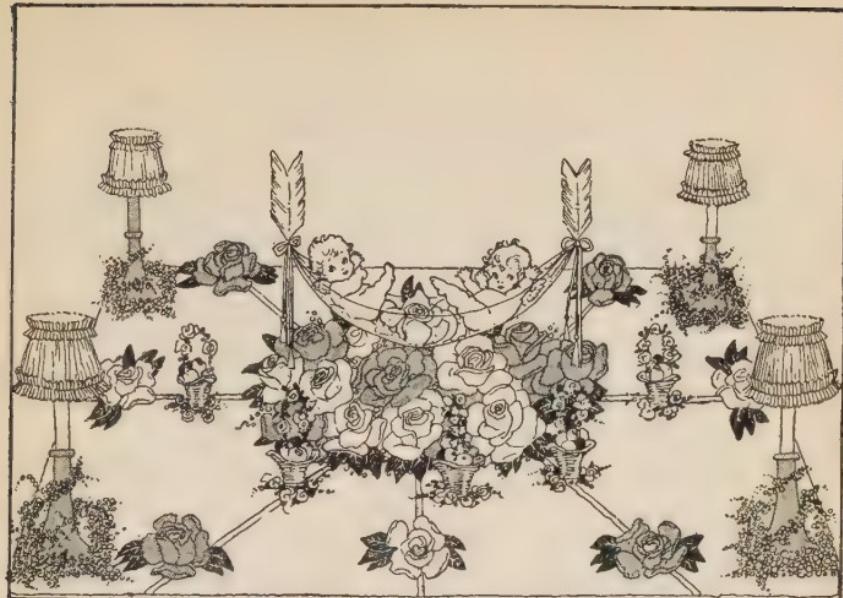
thrown away all their wealth. One white or pink artificial rose at each place, holds a tiny silver heart-shaped locket in its heart. The bonbon baskets can be of pink and white raffia with little pink and white roses climbing over their handles. If candles are used to light the feast, they should have pink shades and the bases of the sticks hidden amid smilax and a tangle of the same graceful blooms.

Building a Home

A party of young people will become interested at an evening party if the occupation is building a picture home. This involves planting the shrubbery, arranging the walks and flower beds, building the front fence, tying the saddle horse to the front gate post, placing the automobile in waiting, putting an old hen and her chicks in the back yard, the watch-dog on guard and the cat on the porch.

A white sheet stretched across the archway between two rooms can be the painter's canvas. The guests are to be seated in front of the canvas and each given one or more pictures cut from magazines and flower catalogues or a piece of crayon of some particular color. They can discuss, in general, their ideals of a home and its surroundings. The leader then calls for certain pictures and the assistant blind-folds the guest, turning him around once or twice and then lets him try to pin his picture in position on the canvas. The walks, fence, etc., can be drawn by those holding the pieces of crayon.

The above idea could also be utilized for a St. Valentine's day party, by having a love story read. Have pictures of the "Girl and her Lover" taken after their wedding, then the house building game as a sequel, calling it "At Home after the Honeymoon." The whole border of the sheet can be strung with red paper hearts and the general scheme will prove most effective.



Consomme Melba Toast Hearts
 Chicken with Spaghetti
Currant Jelly Olives Stuffed Celery
 Vegetable Aspic Hearts
Heart-shaped Baking Powder Biscuits
Cake Baskets filled with Ice Cream
 Coffee

Melba Toast Hearts

Cut thin slices of white bread into heart shapes. Brown in a slow oven.

Chicken with Spaghetti

Remove bones from a cooked chicken. Cut into one-inch pieces. Cook half a package of spaghetti in boiling salted water until tender, then drain and allow cold water to run through it. Make about 3 cups of rich cream sauce and add the chicken, spaghetti, and a green pepper cut into strips. Add large whole mushrooms, freshly cooked or canned. When serv-

ing cover with pimientos cut into heart shapes. Recipe makes eight servings.

Vegetable Aspic Salad

2½ tablespoons gelatine	1½ cups chopped celery
½ cup cold water	½ cup chopped nuts
¼ cup vinegar	3 tablespoons chopped pi-
2 tablespoons lemon juice	mientos
½ cup sugar	2 tablespoons chopped
½ teaspoon salt	green pepper
2 cups boiling water	4 tablespoons chopped
½ teaspoon grated onion	apple
1 cup shredded cabbage	Tomato aspic mixture

Soak the gelatine in cold water for five minutes. Heat together the vinegar, lemon juice, sugar, salt and boiling water. Strain onto the gelatine. When the jelly begins to set, add the remainder of the ingredients, except the tomato aspic mixture. Pour into a flat pan and when set, add a layer of red tomato gelatine, which is about to stiffen. A red vegetable coloring may be used with this if a deeper color is desired. Cut into



hearts with a cooky cutter and serve on lettuce with cooked beet hearts for decoration.

Recipe makes twelve servings.

French Heart Appetizers

Baked Ham	Whipped Cream Horseradish Sauce
Candied Sweet Potatoes	
Cauliflower and Red Cabbage	
Radishes	Cranberry Jelly Hearts
Tomato Baskets Filled with Asparagus Tips	
Cherry Torte	
Coffee	Heart Mints

French Heart Appetizers

Thin slices of rye bread	$\frac{1}{2}$ teaspoon salt
3 tablespoons anchovy or sardellen paste	$\frac{1}{4}$ teaspoon paprika
2 hard-cooked eggs	2 cakes cream cheese
4 tablespoons mayonnaise dressing	2 tablespoons cream
	Vegetable coloring

Cut the bread into small heart shapes. Spread one slice with anchovy or sardellen paste, then lay on another slice. Spread this with the eggs chopped fine and mixed with dressing, salt and paprika. Then cover with another slice of bread. Mix the cheese and cream. Ice the sandwich hearts on top and sides with a part of the mixture, reserving some to which add red vegetable coloring. Use this as a trimming, applying it with or without a pastry tube. The sandwiches may consist of as many layers of bread as desired, an extra layer of caviar being recommended.

Whipped Cream Horseradish Sauce

1 cup whipping cream	$\frac{1}{4}$ teaspoon salt
$\frac{2}{3}$ tablespoon horseradish	1 teaspoon sugar

Whip the cream until stiff. Fold in the horseradish, salt and sugar.

Cherry Torte

6 eggs	1 cup rye bread crumbs
2 cups confectioners' sugar	2 cups pitted canned cherries
1/2 teaspoon cinnamon	3/4 cup chopped almonds
1 lemon rind	1 cup whipping cream
2 teaspoons lemon juice	

Beat the egg yolks, add the sugar, then beat until creamy. Add the cinnamon and grated lemon rind and the juice. Add the bread crumbs and then the stiffly beaten egg whites. Add the cherries and the almonds. Pour the mixture into a large buttered spring form. Sprinkle the top with sugar and chopped almonds. Bake in a moderate oven. Serve spread, as if iced, with sweetened whipped cream. Decorate with canned or candied cherries and red jelly hearts.

Time in cooking, 30 minutes.

Temperature, 325 degrees.

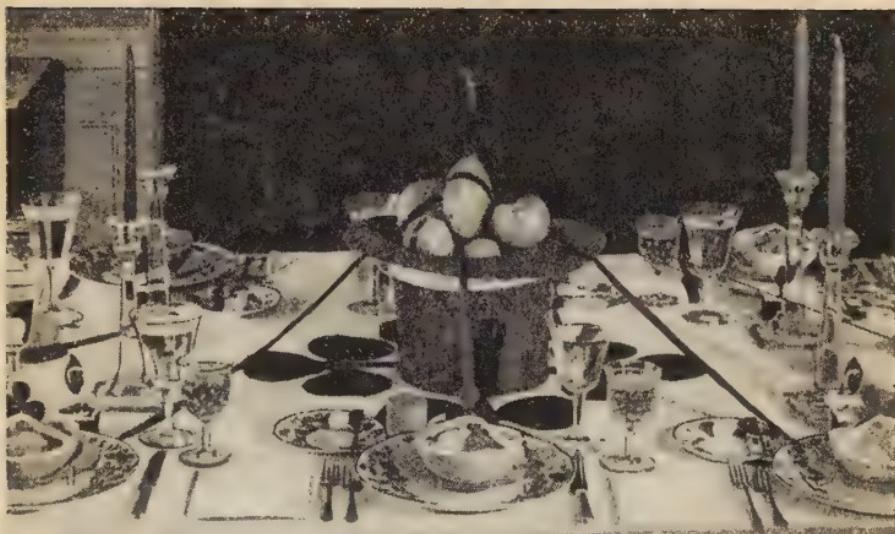
Recipe makes eight servings.

*Creamed Chicken, Valentine Style**Pimiento Sandwiches**Frozen Cherry Custard**Heart-shaped Cakes Coffee**Creamed Chicken, Valentine Style*

4 tablespoons butter	2 1/2 cups diced cooked chicken
5 tablespoons flour	1 cup sliced mushrooms
2 cups milk	1/4 cup sliced stuffed olives
1/2 cup cream	Salt, pepper

Melt butter and add flour. Add milk and cream gradually and bring to the boiling point, stirring constantly. Add chicken, mushrooms which have been sautéed in butter, and olives. Season to taste with salt and pepper. Serve in heart-shaped timbale cases.

Recipe makes eight servings.



The "praties" in St. Patrick's hat are cut and the centres scooped out so that each may hold a tiny gift.



A plain market basket was lacquered in deep blue and filled with spring flowers (some artificial) for the Easter breakfast.

ST. PATRICK'S DAY

I've gathered all the shamrock,
Not a single piece I missed,
And even have a Blarney Stone
That's waiting to be kissed.
I've told St. Pat. my secret,
So I might as well tell you,
I'm going to have a party,
And this note's inviting you.

A SHAMROCK SUPPER

A ST. PATRICK'S DAY party may be developed as follows:
Send out the following invitation some days beforehand.
"Come to me party on St. Patrick's Day in the avnin' and wear somethin' that reminds me of the auld sod." The gentlemen may wear green ties and flowered waistcoats, and the ladies full green skirts and red bodices laced over white coats, or simple white dresses with green aprons and sprigs of shamrock in the hair.

Have the dining room decorated in green, green hangings, and large green shamrocks on white ground. From the chandelier hang a large gilded harp with the inscription, "The Harp that Once Through Tara's Halls." If possible use small round tables for supper, placing three in a group, thus forming a shamrock. Cover them with green and use white doilies.

For a centrepiece have a bouquet of potato "orchids," small potatoes wired with artificial leaves and a green ruff. Tiny pots of growing shamrock (*oxalis*) may also be used. Have green candles with green shades. Let the menu also be characteristic of the day.

If it is desired to have toasts at the banquet here are a few appropriate ones:

"Here's to the land of the shamrock so green,
Here's to each lad and his fair sweet colleen,
Here's to the ones we love dearest and most
And may God save old Ireland — that's an Irishman's toast."

"Pat may be foolish and sometimes very wrong,
Pat has a temper which doesn't last long.
Pat's full of jollity that everybody knows,
But you'll never find a coward where the shamrock grows."

Ireland — the country that gave St. Patrick, the birthplace of wit and hospitality's home — dear old Ireland.

For entertainment the following songs may be sung: "Kathleen Mavourneen," "Wearing o' the Green," and "My Little Irish Rose."

If cards are a part of the evening's entertainment, partners may be chosen in the following way. Upon shamrock-shaped cards, write Irish jokes and puns. Cut them in two and those whose pieces match so as to complete the joke or rhyme are partners. If the game is progressive, the score may be marked by little green shamrocks. Let the evening end with Irish games.

FOR ST. PATRICK

You are invited to attend a gathering
of the Sons and Daughters of Erin

At the home of

Mr. and Mrs. Pat. O'Rafferty

(Mr. and Mrs. _____)

105th Avenue, Chicago

On St. Patrick's Day in the Evening

You will please come masked and representing
some Irish lady or gentleman. Each guest is
asked to furnish an Irish story, song, or
recitation.

WHEN the guests arrive their assumed names are written on cards and pinned on each one, and they are introduced to the company under these names; for instance, Mr. and Mrs. Dennis McFadden, or Mr. Martin Dooley and Miss Maggie Murphy. Michael O'Toole might be a bricklayer. There can be an apple woman with a basket of apples. Mike McGinnis of the police force might go as an Irish policeman. Widdy Malony and her daughter Nora, the priest, Father McCrary, and several sisters of charity could also be represented.

The green shamrock must form a prominent feature of any St. Patrick's Day entertainment, and even if the weather be cold or stormy this brave little plant seems prophetic of the verdure soon to come.

If one desires to use the shamrock in large quantities and still be economical, it would be better to make it of green paper instead of using the real growing plants. Any one who is very skilful, or only moderately so, can make the trefoil leaves and stems of green paper and arrange them so that they look effective and fairly natural.

A "hunt" for shamrocks can be arranged after the manner of the old cobweb party, using strings of green cord on which at intervals are strung paper shamrocks, some having more than others to increase the element of chance. At the end of each cord will be found little booklets with green leaves (shamrock leaves) as covers. These booklets have little pencils attached and contain questions which each guest is to answer, without the aid of others. These questions are as follows:

1. Suggestive of an apple? Greening.
2. Suggestive of a well-known poet? John Greenleaf Whittier.
3. One of our National defenses? Fort Greene.
4. A valuable paper? Greenback.
5. A town in New Jersey? Greenville.
6. Suggestive of flowers? Greenhouse.
7. A large country? Greenland.
8. A credulous one? Green-horn.
9. Part of the rainbow? Green.
10. Desired with a country home? Greensward.
11. Typical of jealousy? Green-eyed monster.

All those who answer the most of these questions may be

given a little box of candy in the form of a St. Patrick Day souvenir.

The next contest can take the form of rivalry in telling good Irish stories, and this will generously provoke the real genius of the crowd. Then will follow supper, and the refreshments whether they be plain or elaborate, should be suggestive of the season, and follow the color scheme of green.

After supper a green canvas can be spread upon the floor and "dancing on the green" may be enjoyed until it is time for the good-bys to be said.

The following table decorations work out most effectively:

A Paddy Table: Let the centrepiece be one of the little Irish figurines that are so prevalent in the shops at this season, an Old Irishman smoking a pipe is one of the best and most common models. He stands on a mirror, the edge being hidden by green paper shamrocks. Around the edge of the mirror is a line of tiny new potatoes scrubbed clean. The common white clay pipes are used for place cards, being tied with green ribbon and the name of the guest printed around the top of the bowl.

Shamrock Table: Shamrocks are cut from green cardboard and used as follows: Around your centrepiece which may be a pot of any blossoming bulbs, or flowers of any kind, lay a ring of the shamrocks flat on the white cloth. At the corners of the table pin a shamrock to the cloth, and let streamers of green ribbon hang from the chandelier to each shamrock. Tiny potted shamrock plants make good favors.

Paddy Pig Table: In the centre on a mirror wreathed with greenery is a cardboard pen containing a family of china pigs bought at a toy store. A wreath of large green shamrocks circles the chandelier with green ribbons hanging to each place, and these are fastened around each little place card which is a cardboard pig.

Irish Sunlight Table: Yellow bulbs for centrepiece. Candles with yellow crêpe paper shades with little green shamrocks pasted onto them. Alternate yellow and green ribbon from chandelier to guests' plates. Tiny potted plants of shamrocks, the pots hidden by yellow crêpe paper, and tied with green ribbon are used as place cards.

A PADDY PARTY

THE invitations should be on plain white cards, written in green ink and decorated with shamrock stickers, and may include the suggestion that the guests come "wearin' of the green."

The table is decorated with truly Irish favors. A very easily arranged yet most attractive centrepiece is made from an oblong mirror the edges of which are irregularly outlined with moss, representing one of "The Lakes of Killarney." In addition we must have a Fairy Ring. This is easily manufactured from white crêpe paper painted with brownish dots to represent toadstools. These are, of course, seats for the "little people" when they hold their moonlight revels, and the "little people" themselves are there too—Brownies and Pixies in their coats and capes of green. This Fairy Ring surrounds the "lake" with some of the tiny figures, which are miniature dolls, peeping over the edge.

Surely nothing can be better for place cards than the portly, rotund figure of Paddy's Pig, "The Gintleman That Pays the Rint." For favors the ladies have duplicates of that famous "Harp that Once Through Tara's Halls, the soul of music shed," while the gentlemen, presumably less musically inclined, are given small dudheens (clay pipes) or shillelaghs. The candy or nut holders in the shape of black top hats, show a little variation from the general color note of green. All of these things are readily obtainable at one's favorite Five and Ten Cent Store or Favor Shop.

Then, of course, you will want to use the dudheens in a Soap Bubble Contest, the prize for the largest and most glowing being a shamrock pin.

Instead of pinning the tail on the donkey, "Pin the Eye on the Pig," or better still, provide pencils and paper and let each guest with eyes shut draw Paddy's Pig! Truly the "Gintleman" would not recognize himself.

Plan next for a "Pratie Race," this being an adaptation of the old "Apple Spooning Race." Appoint a referee or time-keeper and two captains, each of whom will choose his own company. Arm each member of the first squad with a spoon

and at the word " Go " let them begin to roll the potatoes from the pile in which they have been placed at one end of the room, to the other end of the room and pile them up there with their spoons, then return them to their original position and again pile them up. The prize might be a small basket of cream candies which have been rolled in cocoa to look like " praties " and which may be shared by the winning squad.

The guests will now be ready for something quieter and it will be a good time to introduce a Limerick Contest. Pass pencils and paper and give latitude to the subject by announcing that it may be anything relating to the " Ould Sod " — for instance:

There once was a man they called PAT
He was ruddy and jolly and fat,
He felt of his head,
Then looked puzzled and said,
" Shure what have I done with me Hat? "

To secure partners for dinner provide duplicate favors; let each lady select her own, these being unwrapped that she may the better make her choice. Have the duplicates for the men wrapped, pass the basket containing them among the men and let them choose, partners of course being those whose favors correspond. These favors may be small candy pigs, woolly lambs (to keep evil spirits away), Pixies, snakes, shamrocks, etc.

"WEARIN' O' THE GREEN"

SEND out invitations for " St. Patrick's Day in the morning, from 8 to 10 P.M., " which will give a little pleasantry to start with.

The decorations for the table can be carried out in green and white with dainty effect. A very pretty table is set with white net over green, having pretty little " shamrocks " of paper fastened here and there on the upper cloth. In the centre of the table a toy lyre can rest on a green and white embroidered centrepiece. Tiny pots of shamrocks, which may be bought in any favor shop, can stand at each place. Little clay pipes with a bunch of violets are also extremely effective, and a novelty which is sure to call forth words of admiration,

and compliments for the hostess's originality which will not be "blarney." If the violets are used, the shamrocks may be omitted. Another way to utilize the pipes is to fill them with tips of joss sticks, which can be lighted before the guests enter the dining room so that the "pipes of peace" send their incense high to greet them. Cakes can be iced in white and green and decorated with green shamrocks of frosting on a white underfrosting. Pistachio ice cream can be served in green paper hats, while the place-cards will be fittingly touched with a decoration of golden lyres or pretty little shamrocks. White crêpe paper streamers lightly twisted with vines or airy smilax leaves, can stretch from the chandelier to the four corners of the table. Other suitable favors are toy harps and wee Irish flags. Shamrock sandwiches and cakes, cut with a three-leaf cutter, may be used at such a party.

Another pretty centrepiece for a St. Patrick's day festivity would be a green bowl filled with white flowers and ferns, small green flower-pots or vases holding similar ferns at each place, while the bonbon baskets are decorated with wee Irish flags. In fact it is possible to get many attractive ideas where green and white are used as the underlying colors.

A ST. PATRICK'S DAY JOLLIFICATION

AFTER the long cold winter the sight of green is very refreshing, so an invitation with a symbolic green leaf in one corner and words bidding the receiver to a St. Patrick's Day Party is sure to be welcome. When the guests arrive their eyes should be greeted with a lavish display of green decorations; pots of shamrocks here and there, and sprays of shamrocks festooned in every possible place. These sprays are inexpensive because they can be made by the hostess herself out of green paper, which is easily cut into the proper shape. Irish flags may also be hung over pictures, and crossed over doorways. Another importation from the Emerald Isle which is important for the party is a large stone. This should be placed in one corner of the living-room and labeled "Blarney Stone."

Soon after the arrival of the guests, give to each one a book of blank paper the outside cover of which has been ornamented

with green shamrock leaves. Fasten a small pencil to each book by means of a green ribbon. Now tell them that you are anxious to ascertain who has kissed the Blarney Stone, and in order to do this each one is to write the best compliment possible. The men write them for the women and the women for the men, each to one of the other sex, which of course would be easier than to write to all collectively. These papers are handed in to the hostess, unsigned. The hostess then reads them aloud and each guest jots down in a little book the number of the compliment considered best. When all have been read a vote is called for, and the composer who has shown the most familiarity with the "blarney stone" can be given a prize. One of the favors for this day which will be appropriate and cause fun is a tiny basket of potatoes made of candy. Or a box in the shape of an Irishman's hat may be filled with green mints.

Following this may be a good-luck contest. Pin on the wall a picture of an Irishman, who looks as if he were longing for a smoke. Blindfold one player after another and in the manner of the old time "donkey party" give the poor man a pipe! The player who succeeds, or most nearly succeeds in placing a pipe between the lips of the Celtic gentleman wins a prize.

Another contest is the map of Ireland. Draw an outline map of Ireland and give each player instructions to fill in the map with mountains, rivers, cities and towns. A book about Ireland would be a suitable prize. Follow this game with some Irish songs, sung to the accompaniment of the harp if possible, but let them be sung anyway. Then have some good stories told or read and by that time refreshments may be served.

ST. PATRICK'S EVENING

A NY one of the following suggestions for centrepieces for the table may be used.

On any foundation covered with shamrock, place a St. Patrick hat ornamented with shamrock. On either side arrange small harps and complete the central decoration with four small hats, several flags and more shamrock. The whole is outlined by small candles in glass candlesticks. Tiny Irish maids and laddies are used for favors and place cards are made

of shamrocks. The candy baskets are small paper baskets decorated with shamrocks.

For another centrepiece have a tall green vase filled with white flowers and ferns. A bunch of green baby ribbons can come from under the drooping ferns, being slipped through a band which holds the bunch of flowers, and the ribbons carried to the many places, there to fasten about little green pots holding pistache and white candies, with a small green tree stuck amid the candy. Cases for nuts, etc., may be decorated with small sized Irish flags and the same flags may be used in the cakes, which can be iced with green or yellow icing.

Over a bare table on which ecru linen runners are used it would be effective to edge these self-same runners with strips of green and gold ribbon (the colors of the Irish flag). In the centre of the table use a toy harp resting on a round mat covered with small pots of shamrocks. The harp itself can be twisted with a delicate green vine. Candy boxes with a harp on their covers, tied about with yellow or green ribbon, make pretty souvenirs, while the place cards can be cunning tall hats cut from stiff green cardboard, with the guest's name written on them in gilt paint.

For this party the invitations were on white linen paper with a green shamrock painted in the left-hand upper corner. On the top was written in green ink "On St. Patrick's Day in the Evening." The house was decorated with shamrocks cut out of green cardboard and with ferns and green carnations. These shamrocks were everywhere, strung on curtains, tables, chandeliers, etc., so it was truly "verdant." Nearly every guest wore the emerald, but those who did not were bound with a sash made of green cheesecloth. While the guests were assembling a few Irish songs were sung. After that paper and pencils were distributed and a plate was passed on which were slips with Irish words or phrases such as "Lake Killarney," "Snakes," "Blarney Stone," "Erin go Bragh," etc. They had ten minutes in which to write a limerick on the subject written on their slip. The writer of the best received a box of home-made candy, tinted pale green. After more songs each guest was given a card with a number of questions to be answered. They were as follows:

1. What Pat loves his country? 2. What Pat is your father?
 3. What Pat is sad? 4. What Pat did you play in the nursery?
 5. What Pat did you obtain on an invention? 6. What Pat do you put on old garments?
 7. What Pat teaches you to make a new dress? 8. What Pat condescends?
 9. What Pat do you walk in? 10. What Pat does the rain make?
- The answers are 1. Patriot. 2. Pater. 3. Pathetic. 4. Pat-a-cake.
5. Patent. 6. Patch. 7. Pattern. 8. Patronize. 9. Path.
 10. Patter.

Fifteen minutes was given for this task, and the winner received a stickpin set with jade. The consolation prize was simply an Irish potato. The favors were clay pipes tied with green ribbon. After this the guests pinned Paddy's "stove pipe" hat to the picture of Paddy on the wall. As a parting "stunt" all kissed the blarney stone (a large stone in the middle of a mirror, around which was moss and ivy). Each person was led into the room blindfolded, and thus they were to kiss the stone. If they kissed it within the magic circle which was marked on the stone with green paint they received the wonderful gift of blarney forevermore, but alas! if their lips went outside the circle they were doomed to have silent, nearly useless tongues all the rest of their lives.

Grapefruit with Green Cherries

Green Pea Soup

Toast Sticks Green Olives

Cucumber Mold Surrounded by Chicken or Sweetbread Salad

Spinach Ring

Shamrock Biscuit

Pistachio Ice Cream Green Cake Cubes

Green Mints Coffee

Pistachio Ice Cream

1 tablespoon flour	1 quart cream
1/8 teaspoon salt	1 teaspoon almond flavoring
1 cup sugar	1/4 cup chopped pistachio nuts
1 egg	Green coloring
2 cups milk	

Mix flour, salt and sugar. Add the egg, slightly beaten, and the milk gradually. Cook in a double boiler twenty minutes, stirring constantly until thickened. When cool, add cream, flavoring, nuts and coloring as desired. Pack in ice and salt and freeze.

Time in cooking, 30 minutes.

Recipe makes twelve servings.

Spinach Ring

1 peck spinach	1/2 cup ground bread crumbs
1/2 onion grated or cut fine	2 cups rich cream sauce
2 tablespoons butter or other cooking fat	2 eggs
	Salt, pepper and paprika

Wash and cook the spinach. Chop fine. Brown the onion in the butter and add to the spinach. Add the crumbs, cream sauce, yolks of eggs and seasonings. When cool, add the beaten egg whites. Place in a ring mold which has been buttered and then dusted with fine cracker crumbs. Cover and set in a pan of hot water in a moderately hot oven. Bake until firm then turn out and serve at once. If desired, the centre may be filled with creamed mushrooms or asparagus.

Time in cooking, 30 minutes.

Temperature, 375 degrees.

Recipe makes twelve servings.

Cucumber Mold

1 cucumber	2 tablespoons gelatine
1/2 cup vinegar	1/2 cup cold water
1 1/4 cups boiling water	Green vegetable coloring
2 tablespoons lemon juice	2 tablespoons chopped
1/3 cup sugar	green pepper

Peel the cucumber and chop fine. Season with salt and pepper. Pour on the vinegar, which has been warmed, and let this stand for thirty minutes. Then drain off the liquid, and add to the boiling water. Add lemon juice and sugar. Pour this on the gelatine, which has been soaked for a few minutes in the cold water. Add green coloring. When cool, strain

through a cloth onto the chopped cucumber, add chopped green pepper and place in a wet mold to chill. Unmold, arrange chicken or sweetbread salad about it and crisscross in a lattice effect with stripes of green pepper.

Time in cooking, 15 minutes.

Recipe makes eight servings.

Cake Cubes

Bake a white, gold, sponge, or sunshine cake in a flat pan and when cool cut into tiny cubes. Ice all over with plain boiled icing to which add green vegetable coloring. Or, use the white icing with a candy shamrock top, or sprinkle with green sugar.

Creamed Sweetbreads and Peas in Pastry Shells

Green Grape Jelly Olives

Lettuce Sandwiches

Peppermint Ice Cream (Green) Marshmallow Sauce

Angel Cake

Coffee

Peppermint Ice Cream

2 tablespoons flour

5-ounce package after din-

1/4 cup sugar

ner mints

Pinch salt

1 cup cream

1/2 cup cold milk

1 egg white

2 1/2 cups scalded milk

Green coloring

Mix flour, sugar and salt, and add cold milk. Add to hot milk and cook in a double boiler for twenty minutes, stirring until thickened. Add after dinner mints which have been crushed, and stir until dissolved. Cool, fold in cream and egg whites which have been beaten until stiff, and color a delicate green. Turn into a freezer, pack in three parts ice to one of salt and freeze.

Recipe makes eight servings.

COLUMBUS DAY

A COLUMBUS DAY EVENT

SO prone are we to think that October entertaining is synonymous with Halloween festivities that we quite neglect a certain Mr. C. Columbus on October twelfth.

Written on cards cut in the shape of old sailing boats, the invitations suggest the motif of the evening's fun.

"Poor Christopher Columbus!
Poor Santa Maria!
Poor Pinta!
Poor little Nina!
No one ever gives 'em a party!
Let's make amends to 'em
On Saturday, October the twelfth."

For a bridge party of six couples, homemade tallies may be made by cutting out cards in sailing ship design. The tables, instead of being numbered "One," "Two," and "Three," are designated "Santa Maria," "Pinta," and "Nina," in honor of the three caravels of Columbus. Instead of "Table One, Couple Two," etc., on each card is written "The Santa Maria, 1st mate," or "The Nina, 2nd mate," etc. Small birchbark canoes full of candies and nuts may be placed on the tables. An appropriate prize would be one of the sailing ship models, now so much in vogue, or else metal book ends in sailing boat design.

If other amusement than bridge is desired, many games appropriate to the day may be played.

One jolly game is to ask each guest to write all he knows about the discovery of America. These should be read aloud, and the writer who knows the fewest facts should be made to read aloud from a child's history the story of Columbus, or one of the following very humorous accounts:

1. "Christopher Columbus" (Anon.) found in "One Hundred Choice Selections, Number 31, Page 114, published by P. Garret & Co., Philadelphia and Chicago.

2. "How Columbus Found America" by H. C. Dodge, in same series as above, Volume 29, Page 188.

3. "Josiah's Composition on Columbus" in "Werner's Readings and Recitations, Number 52, Page 21, Edgar Werner & Co., New York.

Another contest: jot down things named for Columbus—cities, rivers, streets, countries, etc. A variety of answers will result, from a well-known telephone exchange in Manhattan to the Columbian Fair of 1893. It must be announced previously that a handsome picture of Columbus will be presented the winner. This proves to be a postcard picture of Columbus Circle, New York, showing the picture of the statue!

Mixed with these thinking games should be some more active ones. A large paper may be placed on the wall with the North American continent traced on it from a school map. Each guest is given a tiny white paper sail boat, then, blindfolded, must pin it where Columbus first landed. Or the game may be played with the eyes open. Few know where the Bahama Islands are, and the results will be funny, some insisting he landed at Plymouth or Jamestown! The winner is given a child's sail boat, procurable at the "five and ten," and gravely told this was the very model on which the Santa Maria was built.

For the "Caravel Race," split peanut shells are used, representing three tiny boats. Three men get down on all fours and with their noses push these shells to a given point in the room called "India." The girls play this by pushing the wee crafts with hat pins. Prizes are elaborate pieces of jewelry from the "five and ten."

The hostess carefully explains that this jewelry is really valuable heirlooms which tradition says Queen Isabella pawned to furnish money for the expedition.

"The Discovery of America" is announced as the next game. Blank bits of paper have been hid about the house, and on only one of these a map of America is outlined. The game is conducted like the time-honored peanut hunt, only there is but one lucky person to "Discover America."

Another game is "A Forecast of the Future." Each guest is given a piece of paper with an incompletely rhymed verse:

"In fourteen hundred ninety-two
Columbus sailed the ocean blue.
In nineteen hundred forty-two
....."

The game is to complete the rhyme with a prophecy of 1942, like:

We'll fly as Lindy 'n' Chamberlain do."
Or, "A woman president! 'Twill be who?"
Or, "We'll fly to Paris without ado."
Or, "If you don't fly 'cross, you're called 'cuckoo.'"

A game of wits called "Christopher's Radiogram" will furnish much fun. Every one is told to write a radiogram purporting to be from Columbus to Isabella or Ferdinand. This may be written using the letters in the word "Columbus":

"Compass off. Landlubbers ugly. May bust up ship."
Or use the letters in the word "discovery."

"Dear Isabelle: Sea cruise over. Very elegant ride. Yours,
C. C."

"Discovered India! Send Christopher's overcoat. Very
essential. Respectfully yours, C. C."

Or use no particular orders of letters, but limit the words to ten, and in modern jazzy language:

"Made the big hop. Located summer home for you'n' Ferd."

A contest to draw a picture of a sailing boat with one's eye shut, would be good fun.

For place cards at the table, a sweetmeat Columbus is easy to make. His head is a marshmallow, eyes and lips of vegetable coloring. Toothpicks form his skeleton and these are stuck through figs for the trunk and thighs, also through three raisins for each arm and leg. Peanut meats stuck in the raisins form the hands and feet, and bits of stiff frosting make the buttons on his coat, as well as his button of a nose. Standing on a marshmallow rock, and holding aloft in his right hand a tiny flag bearing the guest's name, he makes a good Columbus in a "Land Ho!" attitude.

For the table a convoy of three hollowed out squash caravels is easy, and better than pumpkins because shaped more boat-like. (A watermelon would also do.) Lighted candles in each serve as masts. Print names on side of each. History tells us the Santa Maria was largest. Clothespin dolls make good sailors, wrapped in cloth of the Spanish red and yellow colors, with painted faces, and a wisp of hair from a hair mattress. They should huddle together as if in mutinous discussion. Tiny Spanish flags fly from each caravel. Columbus stands in the Santa Maria by himself, sounding the depths of the sea with a string. Candy mint "life preservers" are much in evidence. The boats ride on a mirror sea surrounded by ferns, or else on a dark paper representing the "Sea of Darkness" which was supposed to surround the known world. Life boats, fastened to the sides of the squashes, are made from halves of orange skins, or halves of English walnuts.

The menu depends of course on the type of party, but suggestions may be found in the following "specialties":

Santa Maria Salad	Pinta Cream
Eggs in Convoy	San Salvador Punch
Isabella Sandwiches	Columbus Cakes
Olives in Caravel	Nina Nuts

"Santa Maria Salad" is a vegetable salad served in a hollowed out cucumber boat, with a flag stuck in the stern.

"Eggs in Convoy" are hard-boiled ones, cut lengthwise,

then deviled, and served three on a salad plate with lettuce and dressing.

"Isabellas" are pimiento sandwiches.

Olives are passed around in a large hollowed out dill pickle caravel placed on a pickle dish. Another tiny flag should be in evidence.

"Pinta Cream" is any ice cream or gelatine dessert served in scooped out large yellow banana boats. The top of each is removed, leaving enough of the fruit at each end to be sure of a smooth passage for the little craft. Another flag!

"San Salvador Punch" is not punch at all, but coffee. Poetic license allows us to guess it came from that tropical island.

Columbus Cakes are cup cakes iced and with a wee flag standing in the center of each.

"Nina Nuts" are in baby nut cup boats at each place—"Nina" meaning "baby." These are made of halves of English walnuts and there are two at each place, one holding salted nuts, the other, appropriately enough, mint "life preservers"!

Assorted Hors d'Oeuvres	
Spaghetti, Bologna Style	
Rye Bread	Ripe Olives
Lettuce and Chicory	French Dressing
Orange Ice Cream	Italian Sponge Squares
	Coffee

Spaghetti, Bologna Style

1½ pound veal, ground	1½ cup tomato puree
1½ pound pork, ground	¼ cup tomato catsup
1½ pound beef, ground	½ cup water
1¼ pound sausage	¼ teaspoon Worcestershire sauce
1 tablespoon butter	1 teaspoon lemon juice
1 cup onion, chopped	1 teaspoon salt
1 clove garlic, chopped	Pinch pepper
1 green pepper, chopped	½ pound spaghetti
1 sprig parsley, cut	Grated cheese
4 ounces mushrooms, chopped	

Brown meats in butter in iron skillet, add onion, garlic, peppers and parsley. Cook until slightly brown and add mushrooms, puree, catsup, one-half cup water, Worcestershire sauce, lemon juice, and salt and pepper. Simmer one and one-half hours. Cook spaghetti in salted water until soft, and cook sauce and spaghetti together ten minutes. Serve on platter and sprinkle with grated cheese.

Servings, 12.

Italian Sponge Squares

4 eggs	1 cup cake or pastry flour
1 cup sugar	1 teaspoon baking powder

Beat eggs and sugar together for half an hour. Fold in the flour, mixed and sifted with the baking powder, and turn into a shallow baking pan. Bake in a moderate oven. Cut in squares and sprinkle with powdered sugar.

Time in cooking, 35 minutes.

Temperature, 325 degrees.

Consonme with Julienne Vegetables
Croutons

Fried Fillets of Halibut	Tartar Sauce
Potatoes with Parsley Cream Sauce	Spinach Timbales
Cabbage and Raw Carrot Salad in Cucumber Cups	
Cocoanut Cream Pie	
Coffee	

Deviled Ham Toasties

Almond, Cream Cheese and Olive Sandwiches	
Date and Peanut Butter Sandwiches	
Apricot Tart	Whipped Cream
Coffee	



FOURTH OF JULY

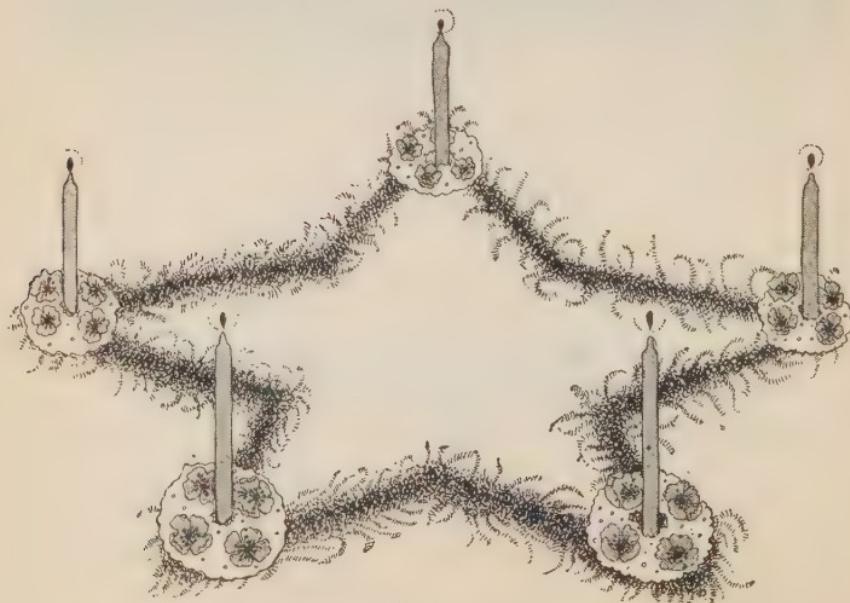
Please come to my party on Fourth of July!
You'll have a good time, and so, then shall I.
We'll set off the crackers—oh, what won't we do!
Please say that you'll be there — I'm counting on you.

DECORATIONS FOR PATRIOTIC AFFAIRS

A FOURTH of July function, whether a luncheon, dinner, or merely a small evening affair, is easily arranged by a clever hostess. A luncheon on this day may take the form of a garden party, as the season is one which lends itself most readily to outdoor entertainments, and there is nothing more charming than a table spread beneath the shade of an old tree or on a vine-shaded veranda.

Unfurled flags thrust among potted plants and tri-colored bunting draped about the sides, gives a good background for little tables, if the veranda is gayly decked with long-stemmed red and white carnations and blue larkspur. The bonbons may be served in small continental hats or miniature cannons or tents.

For the large dining-table, charming centrepieces suggest themselves, and may be worked out by ingenious fingers. One pretty idea is to make the outline of a large star from strips of light wood. At each point of the star place a large blue candle. This may be done by driving a large wire nail from



the opposite side, heat the nail and quickly fit on the candle. The star must be first covered with dark green tissue paper, then with asparagus vines. At the base of each candle fasten wreaths of red and white flowers. Or the star may be filled in solidly, the centre with vivid red flowers, then a row of white, and the points filled with blue, the whole outlined with a fringe of green, which gives a richer air to the design. A more elaborate centrepiece is a flag made of flowers. An oblong tin form, packed with damp moss or fine sand, forms the foundation. The stripes are made with red and white flowers placed closely together, with stems in the sand. A square of blue flowers in one corner is tufted with tiny white flowers to represent stars. The flag standard, necessarily short, is laid on the cloth, and should be white with a very narrow outline of green. The lampshades or candles carry out the same conception.

For another centrepiece a narrow shield, showing the National coat-of-arms upon a pretty arrangement of the arrows of war and the olive branch of peace is a clever device. The arrows are of pasteboard, treated to a coat of silver paint, and the olive branch may be represented by sprays of laurel or oleander. The shield is cardboard, moss-padded, and shows alternate stripes of red and white flowers upon the lower portion, the top, blue studded with white. Gay little peaked caps with tri-colored cockades hold olives, salted nuts, and the like. The sandwiches are cut shield-shape and so are the cakes.

Another pretty fancy is to use a red and blue drum, filled with white roses, as a centrepiece. Miniature drums are filled with salted nuts. Pin-wheels in the proper colors make charming decorations for the rooms.

A PATRIOTIC PARTY

THE invitations should bear tiny flag stickers, or a little silk flag might be attached to each.

The rooms should be decorated with American flags or tissue-paper garlands.

If the company is large and not well acquainted, start the

evening's entertainment by playing "The Patriotic Grip." As each person enters the room, an ordinary paper bag decorated with tiny flags, stars, or other patriotic stickers, is placed over his right hand. Tie this bag around the wrist with red, white and blue ribbon. Instructions are given that the only way in which the bag may be removed is by wearing it out by shaking hands. This rule should be strictly enforced.

If there are a number of young people in the party, they may enjoy playing "Marching to Victory." This is played to any patriotic tune. First line up the necessary number of chairs side by side, the first, third, fifth, etc., facing one direction and the second, fourth, sixth, and so on facing the opposite direction. Have one less chair in the row than you have players. The pianist plays a few measures, stopping abruptly, when all scramble for a chair. The one left without a chair is out of the game. One chair is taken from the end of the line and the game again commences. The winner is the one who succeeds in getting the final chair.

The guests will now be ready to play "Liberty Loan." Give each guest a number and announce that all persons with odd numbers are members of Company A, while all those with even numbers are members of Company B. Direct the companies to form in two parallel lines facing each other. The person at the head of each line is the captain of the company. The hostess then hands to each captain ten bright pennies. The captain must receive these in his right hand and pass them to the person next to him, and so on down the line and back. If a member of either company drops a penny he must pick it up before he may pass his money to his neighbor. The company wins which first succeeds in completing the "Liberty Loan" by returning the pennies to the starting point.

The guests should now be summoned to "Target Practice." Sew a large star cut from red paper cambric on a square of white paper cambric. Cut a tiny hole in the centre of the star, so that the white material will show through. This little white circle is the spot at which each contestant will aim. Thrust a horseshoe nail or a heavy needle through a cork so that the point will protrude an inch or two on the other side. Then insert two or three feathers (if possible a red, a white,

and a blue one) in the top to help balance your weapon. The contestants should stand several feet away from the target and strive to hit the white circle in the centre. The target should be backed with boards or an old table top.

If a returned soldier is a member of the party, a brief "Military Drill" will add interest to the evening's program. The guests should be formed in line and be instructed in a few of the military commands such as "right face," "left face," "about face," "mark time," "halt," and "right-hand salute." The leader or captain then says, "Uncle Sam says 'right face!'" whereupon the members of the company must all obey the command. In like manner he may give an order for any of the other movements, always prefacing his command with the words "Uncle Sam says." If at any time the captain omits the words "Uncle Sam says," the members of the company must refuse to obey the order. Any player obeying under these circumstances must either pay a forfeit or drop out of the game, as may be decided upon beforehand.

Next comes "Inspection of the Infantry." Baby pictures of the guests should be collected well in advance of the party. These should be numbered and prominently displayed in an adjoining room. Give each guest a white card, decorated with the picture of a soldier or Red Cross nurse, and allow fifteen minutes in which the guests may try to identify the pictures. Remember that childhood pictures are often cherished possessions and be careful not to injure them in any way. The use of red, white, and blue pencils will add a pleasing touch to this game.

The company will now be ready for the "Setting up Exercises." All will be asked to join enthusiastically in singing to the tune of "John Brown's Body," the following verse:

"U. S. soldier has a cold upon his chest,
U. S. soldier has a cold upon his chest,
U. S. soldier has a cold upon his chest,
So he sends for the Red Cross nurse."

The second time this verse is sung, the guests are directed that instead of singing the word "soldier" they should omit this word and give the right-hand salute. The third verse

should be sung in the same manner as the second and in addition the word "cold" should be omitted, each singer giving a slight cough at this point in the song. In the fourth verse omit also the word "chest," each person rubbing his own chest violently instead. The verses should be sung vigorously and are sure to create much merriment. As the verse is being sung for the fifth time the waitresses, attired as Red Cross nurses, should enter with the evening's refreshments.

ICE CARNIVAL

Fourth of July

ONE of the secrets of clever entertaining is to make one's guests comfortable. The Fourth of July having the reputation for exceeding the speed limit in heat, one wise hostess, anxious to have her friends with her in spite of the sun, bade them to an ice carnival.

The very invitations were cooling, not that they were lacking at all in cordiality, but they were written on thin sheets of celluloid to give the effect of ice. At the house the idea was skillfully carried out. Every one was forbidden to use a fan or to use any word suggestive of heat, under penalty of a forfeit.

The decorations were of boughs of evergreen hung with white cotton batting to resemble snow, which was sprinkled with powdered mica to make it glisten. Glass icicles and large and small glass beads were hung here and there to give the effect of drops of frozen water.

The entertainment consisted first of a guessing contest, each guest being given a card decorated with a snow scene and bearing the following questions with blanks for filling in the answers. 1. An ice that the world would be better without? 2. An ice that is easier to give than to take? 3. An ice that lures? 4. An ice we all hope to enter? 5. An ice much mentioned in Scripture? 6. An ice no one should harbor? 7. An ice which is a girl's name? 8. An ice which may be drank from? 9. An ice which occurs three times? 10. A very quick ice? 11. An ice always cut in cubes? 12. An ice that is



cut? 13. An ice that repeats itself? 14. An ice suggested by novelty? 15. An ice that joins? 16. An ice used at weddings? 17. An ice fixed by the merchants? 18. An ice that is pleasing? 19. An ice feared by the ladies? 20. The ize of those who possess knowledge? 21. The ize won by the brightest pupil? 22. The ize that ascends? 23. The ize determining one's nature? 24. The ize of dress? 25. The ize that permits? 26. The ize that suffers? 27. The ize that punishes? 28. The ize of hatred? 29. The ize that one adores? 30. The ize that comes suddenly? The answers are as follows:

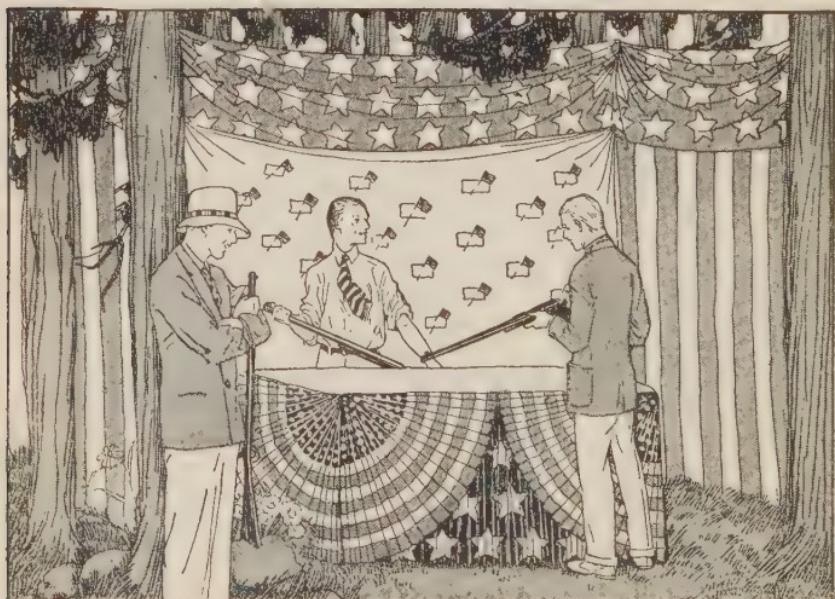
1. Vice.
2. Advice.
3. Entice.
4. Paradise.
5. Sacrifice.
6. Malice.
7. Alice.
8. Chalice.
9. Thrice.
10. Trice.
11. Dice.
12. Slice.
13. Twice.
14. Spice.
15. Splice.
16. Rice
17. Price.
18. Nice.
19. Mice.
20. Wise.
21. Prize.
22. Rise.
23. Size.
24. Guise.
25. Authorize.
26. Agonize.
27. Chastise.
28. Despise.
29. Idolize.
30. Surprise.

A suitable prize for the one with the best answers would be

a copy of a North Pole Expedition or Whittier's "Snowbound," with a little frosted card of presentation.

The next contest was called "Cool Suggestion," and was also played with paper and pencil. Each player was told to write as many words suggestive of cold as she could think of. At the end of ten minutes the papers were exchanged and collected for correction. Then the hostess read her list and each word as she read it was crossed off the lists of the others if found there. The next player then read any words on her list not crossed off and so around the circle. The winner was the one who had written any word or words not thought of by the others and the second prize was given to the one who wrote the greatest number of words.

The refreshments were also cooling. In the centre of the table was a pan containing a block of ice covered with white muslin and cotton. On the ice were toy seals and Eskimos. A thermometer with its back fastened against the ice of course registered a low temperature.



A FOURTH OF JULY PARTY

HERE is a pleasant way for the summer hostess to entertain her guests on the evening of the Fourth. The invitations to a party of this sort should represent a firecracker. Take a piece of pliable cardboard and a bit of red paper a bit longer than the cardboard. Glue the red paper to the cardboard and fasten in round shape. At one end, turn up the edges of paper and fasten, so that the end is entirely closed. Take a strip of white paper about an inch wide, or narrower, if the firecrackers are made small, and write the invitations on this strip. Fold back and force down into the hollow of the firecracker. At the open end, fasten a white string by pressing around it the red paper, and thus finish the firecracker. The string should project about an inch. When the string is pulled the firecracker opens, revealing the invitation.

The party should be on the lawn, but may be carried out indoors. If out-of-doors small lights, either electric or Japanese lanterns, should light the lawn brilliantly, and here and there on trees, benches and chairs, may be found "torpedoes." These when examined are found to be crumpled bits of tissue paper, containing slips of paper on which letters are irregularly arranged, which, when properly transposed will spell some noisy article or implement of war. Each guest is asked to guess these words and write them on cards provided for the purpose, and the one who has the longest list wins a box of homemade candy. When this fun is over, the hostess invites the men to the shooting gallery, and the girls will go along to see what sort of cracksmen they are. The shooting gallery consists of a booth made by fastening large flags from tree to tree in such manner that the place looks like shooting galleries found at amusement places. A table is placed in front of the booth and in the rear of the booth a large sheet is hung. Folded slips of paper, each bearing a girl's name, are pinned to this sheet with flag pins. Each man shoots until he hits one flag, and the girl who has charge of the booth takes down the flag and hands it to the winner. The girl whose name appears on the paper is to be his partner for refreshments. (If there are uneven numbers of boys and girls, some papers could have

the names of two girls, or if the boys are in excess, the same girl might go with more than one boy.)

A THIMBLE PARTY

Fourth of July

A QUIET party for the Fourth may be a Thimble Party where the decorations can be of red, white and blue flowers. The guests, who are to spend part of the time sewing, have been told that they must pay a forfeit if they bring work which is not red or white or blue, or a combination of the colors of Old Glory.

After an hour or two spent in sewing and conversation, pencils and papers containing the story of a "Summer Picnic" may be passed. The blanks are to be filled in with some term used in sewing.

The person having the most nearly correct paper may receive as a prize a silver thimble, scissors, or a little work-box. A lunch consisting of red and white dainties, should be served on blue china. This is the little story:

A Summer Picnic

A merry party planned a picnic. On the morning appointed, the sky was —— with clouds but it did not —— as if it would rain, so they —— at the station. There was such a crowd they were —— in and it was with difficulty that they could —— their way to the car. Seeing it coming they found they must —— for it. One girl in trying a short ——, —— down and tore her dress, but the chaperon said she could —— it when she got home. As they rode along they saw the farmers —— in the field, and turning the sheep from the ——. At another place an old —— grinder got on. When they came to a —— of wood they got off and —— their lunches under an overhanging rock, near a quiet lake whose waters were scarcely —— enough to keep a tiny canoe —— about. While strolling about they saw a cow with mild —— and one girl —— her —— and cried, "Will she —— ?"

A little lad with the cow said, "Sure and she is a quiet ——,

and will harm no one, I know cause a —— up the road told me so." But one girl ran until she got a —— in her side and lost her —— and at last sat down under a —— wood tree to rest. They had no further trouble and returned in the evening with their hats —— with wild flowers and all declared they enjoyed it more than if they had gone to the park to hear the —— play. *Answers.* — 1. Overcast. 2. Seam. 3. Gathered. 4. Hemmed. 5. Thread. 6. Run. 7. Cut. 8. Fell. 9. Darn. 10. Sewing. 11. Fold. 12. Scissors. 13. Belt. 14. Tucked. 15. Ruffled. 16. Bobbin(g). 17. Eyes. 18. Puckered. 19. Face. 20. Hook. 21. Baste. 22. "Feller." 23. Stitch. 24. Braid. 25. Button. 26. Trimmed. 27. Band.

Good Table Decorations

A pretty table cover for the Patriotic feast is a cloth of blue bunting with paper stars pasted over it at intervals. For a centrepiece make a star of bright red material on which place in striking contrast a blue china bowl holding red and white flowers.

Another effective table may have for its background a cover of Turkey red. Broad white runners crossing this may be of any desired material, and would be effective edged with dainty vines or ferns. The centrepiece may be moss in which are stuck a number of small flags.

Little "cocked hats" and "drums" can be the cunning candy-boxes.

Jellied Bouillon	Paprika Crackers
Boiled Salmon	Egg Sauce
Potato Balls with Parsley Butter	Green Peas
Tomato and Pineapple Salad	Finger Rolls
Strawberry Ice Cream	Cocoanut Cakes
Coffee	Lemonade

Tomato and Pineapple Salad

For each serving arrange on lettuce a slice of pineapple, either canned or fresh. On this lay a rather thick slice from a large round tomato. Garnish with strips of green pepper and serve with mayonnaise or French dressing.

Shrimp and Orange Salad

Bread and Butter Sandwiches (Brown and White)
Caramel Cake Ginger Ale

Evening Refreshments

Vanilla Ice Cream and Strawberry Ice in Individual Molds
Tiny Eclairs filled with Whipped Cream
Coffee Fruit Punch

Frozen Tomato Salad

Chopped Chicken Sandwiches
Cottage Cheese and Nut Sandwiches
Chocolate Whipped Cream Cake
Iced Tea or Coffee

Frozen Tomato Salad

1 can tomatoes	1 teaspoon pepper
1 onion (small)	Bit of bay leaf
1 teaspoon sugar	2 teaspoons granulated gelatine
1/2 teaspoon salt	2 tablespoons cold water
1 peppercorn	1 tablespoon cider vinegar (mild)

Cook tomatoes with onion, sugar, salt, peppercorn, pepper, and bay leaf. When thoroughly cooked, strain the mixture over the gelatine which has been soaked five minutes in the water. Stir until the gelatine is dissolved. Add the vinegar. Turn into a mold, pack in ice and salt and freeze. Servings, 6.



HALLOWE'EN PARTIES

On the eve when the imps are all out for a dance,
And the witches and black cats are bent on a prance,
We hope that you'll join us in having some fun,
Doing stunts where the magical apple is won.
When the Hallowe'en chimes ring the hour of eight,
Come to number eight Smith Street and try out your fate.

HALLOWE'EN PARTY

ALL formality must be cast aside at Hallowe'en. The place of meeting, decorations, games, and refreshments must be strange and mystifying. All the queer customs and tricks of other lands are in order at this season.

A barn, cellar or attic is best suited to the occasion, but any large room may be used, provided all evidence of civilization is removed.

The decorations need not be expensive in order to be effective. Mass quantities of autumn leaves and straw in corners, and festoon nuts and cranberries around the walls. Use candles or Jack-o'-Lanterns to give the soft light and burn incense to give a strange aroma. Dress several guests as ghosts and witches. For the ghosts' costumes, drape a three-quarters sheet around a person, tying a cord at the waist and fastening with safety pins at the shoulders. Use a pillow slip for the head covering. For the witches' costumes make a full skirt



and tight waist of red cambric. The witch should wear black shoes, black gloves and carry a broom.

Games and fortune telling are the best way for entertaining young or old on Hallowe'en. String apples and doughnuts and have your guests, blindfolded, try to bite them. Bob for apples in a tub of water or try to stab them. Good luck is in store for those who stab green apples, and good health for those who stab red ones.

In one corner conceal a gypsy queen, and let her tell the fortunes of your guests. Any clever person can act in this rôle, but the fortunes will be more apt if the queen knows something about the guests. In another dark corner, place uncooked liver and pickled tripe. Blindfold the guests, have them put their hands into the bowls and guess the contents. If possible, have some kind of a fire over which nuts may be roasted, marshmallows toasted, and corn popped. In a frolic of this nature, it is better to have no set program. One or two of the most popular guests may lead in the different games to start the ball rolling.

Serve the refreshments from a long table, so that each one may choose what he or she prefers. On huge platters heap fruit and nuts. At different places, have platters of scones, gingerbread and doughnuts. Serve little cheese balls with toothpicks. Sweet cider is the usual drink at such affairs. A more elaborate menu may be served but it will not be in keeping with the spirit of the affair.

However, if the hostess wishes to serve refreshments at the table, the following is a good suggestion for the centrepiece. Cover a good sized, rather low box or basket with crêpe paper. Fill the box with various favors pertaining to the day and place lanterns and black cat heads on the corners. Standing on the table outside the box at each corner, is a witch with her broom. Have ribbons extending from the box to each place where stands a black cat.

A MAGIC APPLE PARTY

OCTOBER is both witches' month and apple month. A charming Hallowe'en party may therefore be planned

around the old idea that on Hallowe'en the apple acquires magic powers.

For stunts, use the familiar apple paring thrown over the shoulder, and, if you are very courageous and your guests are young enough to enjoy it, ducking for apples.

An Apple Hunt.—This is a variation of a familiar game. Apples are hidden everywhere, and the game is to see who can get the biggest score. Each apple has a number pasted on it. Some are large and some are small. The total score is counted, not by the number of apples found, but by the sum of the numbers pasted on the apples discovered. It might even be that a guest who found only one apple might have the highest score.

An Apple Race will be a hilarious test for guests of any age. Arrange twelve apples in two rows of six each, placing the apples about a foot apart. Choose two contestants, give each a small teaspoon, and see who can first deposit all six apples in a basket at the opposite side of the room.

Blindfold is another amusing game, with a spice of fascination about it that any form of fortune telling always has. In a double doorway suspend by strings, anywhere from ten to twenty apples. Fasten to each one, with a bit of rubberized tape, a slip containing a fortune in rhyme. Blindfold the guests in turn, whirl them around three times, and let them try to grasp an apple. If they succeed in doing it, the fortune which it carries is their outlook for the year.

Various surprises may be prepared for the guests. A floor lamp dressed as a witch, with a mask through which the light shines is a most effective decoration for the front hall. This is the first thing that the guests will see as they enter. At her feet place a basket of apples, which are particularly fine in flavor and color and will serve as pleasant parting gifts.

Another thing that makes amusement is an innocent-looking chair with a thin cushion. Place the chair near a base plug, in such a position as to conceal the cord. Put a heating pad under the cushion and from time to time turn on the current. If you have an electric hair-dryer it will give a real thrill if turned on in a dark passageway. The blower attachment on an electric vacuum sweeper will answer the same purpose.

AT HOME WITH WITCHES AND GOBLINS

THE season when witches and goblins have everything their own way is one of the easiest imaginable in which to entertain. In October Hallowe'en frolics are readily arranged. The favor shops have done their best to make at a minimum expense effective trifles for decoration, but many of these favors can easily be made at home if one buys one or two samples, some crêpe paper, ribbon and paste, and exercises a little ingenuity.

The following ideas may be carried out on a small or large scale and will be found good fun.

Only two days before the night of Hallowe'en, since too extended anticipation lessens the actual pleasure, we sent out cards requesting the guests to dress in sheets and masks and so await the ghostly messengers of Hecate, to be known by a clanking of chains.

On the fatal night a pair of ghosts, one attired in conventional sheet and pillow case, the other in pajamas, with white face mask and boudoir or dust cap, walked up and down the piazza of the guests' houses, clanking lengths of heavy chains and groaning for admittance.

All having been thus assembled, the company proceeded to dance around a red light torch, each one singing a different song. After performance of this rite a circuitous route brought the revelers to our homes. Up-stairs, down-stairs, in darkness relieved only by an occasional pumpkin jack-o'-lantern, past obstacles of every contrivance, the ghosts led, ending in the witches' cave. Here huge black cats and bats of crêpe paper fluttered from walls and hangings, a wriggly spider dangled from a web of twine, and in one corner, an alcohol fire issued from an iron kettle suspended from a tripod. A witch who had been muttering over the fire greeted each person as he entered. Meanwhile the ghosts arranged the company around a sheet spread out on the floor, told them to lift the sheet to the level of their chins with their left hands, and further directed them to pass on whatever came to them beneath the sheet. The sense of touch alone is not reliable and shrieks were many and continuous as gruesome-seeming articles circulated. We used

a hair brush, some vinegar-soaked macaroni, a live kitten, a wet sponge, a piece of cold iron, a bunch of dried weeds, a bone, a rabbit's foot, a ball of putty, etc.

After the fortunes were told, a little witch figure stood on a table, and pointed her broom downward at a big round cardboard that had been marked with various numbers.

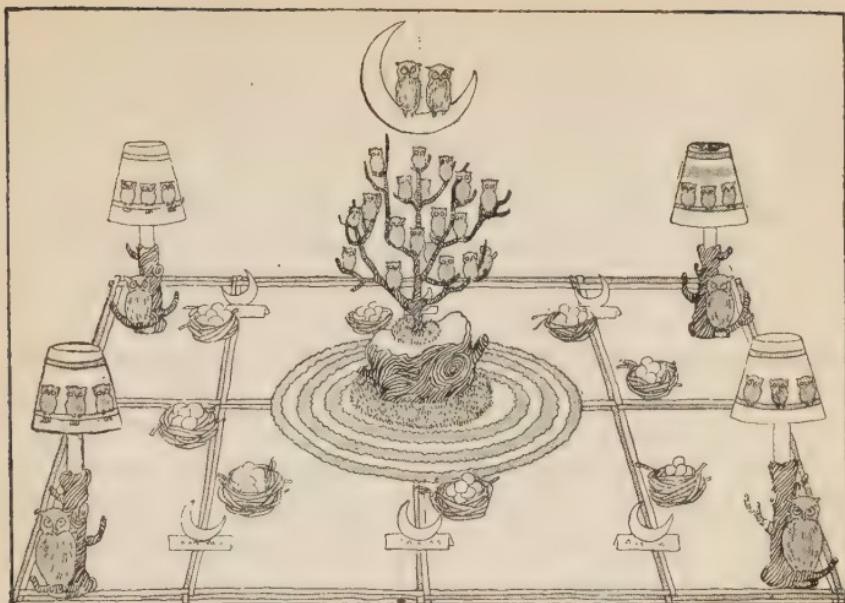
Each guest spun the card and after the wheel stopped revolving, noted the number at which the broom pointed. A person spinning a number that had already appeared must try again. This number he must shout through the keyhole of the closed hall door and someone in the hall writes the number on a slip of paper bearing a fortune. Next he must kneel before the cauldron and read aloud the prophecy slipped under the door.

Everyone was then given pumpkin shaped cards, decorated with jack-o'-lantern faces, directing them to places at the supper table. Some faces were tear streaked, others grinning, one showed surprise, etc. Hallowe'en paper napkins were arranged point to point to form a border around the table, half the napkin hanging over the table's edge, the other half nearly covered by a pasteboard plate. Each plate was decorated with a great jack-o'-lantern face, duplicates of the ones on the cards. In the centre of the table stood the fortune-telling witch with narrow orange and black ribbons leading to small jack-o'-lanterns of papier-maché at each plate.

A BROWN OWL SUPPER

FOR the centre of the table use a branch of a tree that is full of small twigs. Fasten this to a block of wood and cover the base with moss. Shape figs to look like little owls, pinching them into shape with the fingers to form the ears and nose and making the eyes with tiny round candies. The feet, formed with bits of wire stuck into the figs, may be bent around the branches of the tree. Arrange these among the bare branches so that the tree will look as if it were full of tiny brown owls.

From the chandelier or ceiling over the tree, suspend a new moon made of gilded cardboard. In the curve of the moon,



place two little owls. For the bonbon dishes make owls' nests of paper ramekins, covered with brown and yellow tissue paper cut in narrow strips. The place cards are small new moons of yellow cardboard.

At the four corners of the table place brown owl candlesticks, with yellow candles. The shades are of yellow tissue paper with brown owls cut from stiff paper and pasted on.

Funny little goblins can be made from carrots. Dress them in tissue paper and make features with cloves.

HALLOWE'EN GAMES

WRITE your invitation in a mysterious way. Something like this will be in good form: "Witches, ghosts, elves, and fairies will hold high carnival at my home on October thirty-first. Come prepared to test your fate." The rooms should be decorated with the usual jack-o'-lanterns, real ones or imitations, which may be bought cheaply. Even the gas

jets or electric light bulbs may let their lights shine forth grotesquely by covering them with jack-o'-lantern boxes. Take an ordinary pasteboard box and on each of the four sides cut holes for eyes, nose, and mouth, then cover the holes with red or yellow paper. Cut a hole in the bottom of the box just large enough to fit over the light.

The hall should be totally dark or very dimly lighted. As the guests step in, they are surprised to be greeted by a figure in ghostly costume, who puts forth a hand covered with wet salt.

The following games can be enjoyed. A pumpkin alphabet will cause much fun. Get a medium sized pumpkin and on it carve all the letters of the alphabet. As this will consume some time, the carving must be done before Hallowe'en. The pumpkin may be brought in on a huge dish or salver and set on a table. Each guest in turn should be blindfolded and given a hatpin and told to stick the pin into one of the letters. The letter thus pierced will show the initial of the name of one's future husband or wife.

Another way to foretell one's future, is to hide in the room a ring, a penny, and a thimble. All join in the search for them. The one who finds the ring will be first wedded, the thimble will show single blessedness, and the penny a fortune.

Another test is the raisin race. This will decide who will first be wedded. Put the raisin in the middle of a yard of



thread. Give one end to one player and the other to another. Tell each to put the thread in his mouth and whoever first chews to the raisin, may eat it with the pleasant assurance that she will be the first to marry! It will keep the fun fast and furious to find the whole company in twos chewing thread.

Give to each player a greased needle and provide a basin of water. Put all the needles in the water and see how they act. Their behavior towards each other is prophetic. The test of the little walnut boats is older but just as true and pretty. To make the boats open English walnuts, remove the nuts and in each half shell put a tiny candle, using a different color in each boat. Name each candle for a member of the party, light it and send it afloat in a large pan or tub of water. If the little boats keep close together or if they drift apart a meaning will be attached. If a boat sails far from shore it means that its owner is destined to travel. The lad and lass whose candles burn out first will be bachelor and spinster, and they whose candles burn the longest will have a long and happy wedded life.

No Hallowe'en party is complete without roasted chestnuts which are named in partners. If a nut hisses and steams it shows its owner has a dreadful temper, if both nuts behave in this way it bodes ill for their life together, if one or both pop away, it means separation for the lovers, but if both burn to ashes side by side, a long and happy life will be the fate of their owners.

A CANDLE PARTY

FOR one feature of a Hallowe'en candle party arrange across the mantel above the fireplace, a row of candles, using a different color for each guest. When the guests arrive, give each one a small card with a candle painted upon it to match the candle on the shelf. Candles may be cut from colored papers and pasted on, if you prefer. On each card print a wee verse, such as:

“In the yellow candle's glow,
Tell the weirdest tale you know.”

or “In the blue candle light, Tell us of some funny plight,”

would do for another. Make your verses tell the color of the candle and the subject assigned to the story teller. The success of this "stunt" depends upon the cleverness of the hostess in assigning the guests the kind of story that they can tell the best. For the golf fiend, a caddy story; for the teacher, the funniest examination answer; a motor experience for one and a ghost story for another.

When all the guests are seated about the fire, with only candle light in the room, the hostess lights one taper on the mantle, and the guest who has the candle of that color on his card, tells the story that the jingle suggests. Take a vote on the best story and make the prize a candlestick.

I

Tomato Rarebit		Brown Bread Sandwiches
Spice Cakes	Apples	Nuts Coffee Cider

II

Cheese Sandwiches (to toast in fireplace)		
Pickles		Olives
Chocolate Ice Cream		Chocolate Sauce
Raisins	Nuts	Marshmallows

III

Painted Pear Salad		
Nutbread Sandwiches	Cream Cheese Filling	
Doughnuts	Popcorn	
Cider	Coffee	

IV

Vegetable Salad in Turnip Cups		
Brown Bread and Butter Sandwiches		
Nut Bread and Cream Cheese Sandwiches		
Individual Pumpkin Pies		
Coffee		Cider

V

Cream of Carrot Soup
 Deviled Eggs Jellied Vegetable Salad
 Hot Biscuits
 Gingerbread with Apple Sauce and Whipped Cream
 Coffee

Jellied Vegetable Salad

1 quart canned tomatoes	2 tablespoons gelatine
1 small onion	$\frac{1}{4}$ cup cold water
6 peppercorns	$\frac{1}{2}$ cup diced celery
Small piece bay leaf	$\frac{1}{2}$ cup baby lima beans
3 cloves	$\frac{1}{2}$ cup shredded cabbage
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup sliced stuffed olives
1 tablespoon sugar	

Simmer the tomatoes with the seasonings for 10 minutes. Rub through a sieve and add the gelatine which has been softened in cold water. Let the mixture cool until it begins to stiffen and then add the celery, lima beans, cabbage and olives. Turn into individual molds and let stand until firm. Serve on lettuce with mayonnaise.

Recipe makes 8 servings.

VI

Tomato Soup	Brown Bread Croutons
Pickles	Stuffed Olives
Creamed Shrimp in Pastry Cases	Potato Chips
	Whole Wheat Rolls
	Stuffed Prune Salad
	Orange Ice
Gold Cakes	Chocolate Frosting
Coffee	Ginger Ale

VII

Toasted Deviled Ham Sandwiches	Cream Sauce
Stuffed Baked Apples	Whipped Cream
Popcorn	Grape Juice
	Nuts

Stuffed Baked Apples

6 large tart red apples	$\frac{1}{2}$ cup sugar
1 cup chopped dates	Butter
1/2 cup orange marmalade	

Core the apples and fill with a mixture of the dates and marmalade. Arrange in a baking pan, sprinkle with the sugar and dot over with bits of butter. Add a little water and bake in a moderately hot oven until the apples are soft.

VIII

Molasses Cookies	Doughnuts
Apples	Popcorn Balls
	Cider

IX

Squash Pie with Whipped Cream	
	Cheese
Nuts	Raisins
	Coffee

X

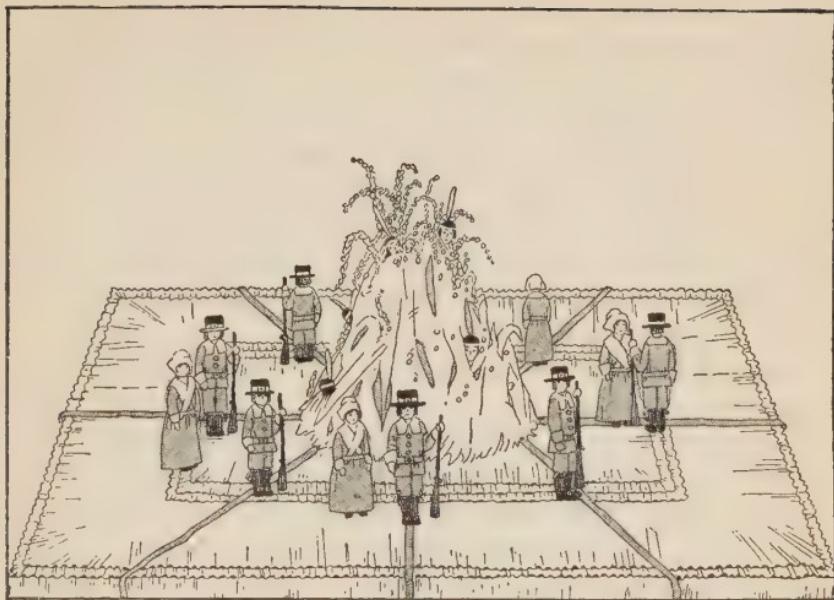
Brown Bread and Olive Sandwiches	
Pimiento Cheese Sandwiches	
Devil's Food	
Salted Peanuts	Marshmallows
	Coffee or Fruit Punch

XI

Tomato Bouillon	Whipped Cream
Toasted Cheese Sandwiches	
Stuffed Dates	Peanut Brittle

XII

Gingerbread with Apple Sauce and	
Whipped Cream	
Salted Nuts	Cheese
	Coffee



SUGGESTIONS FOR THANKSGIVING

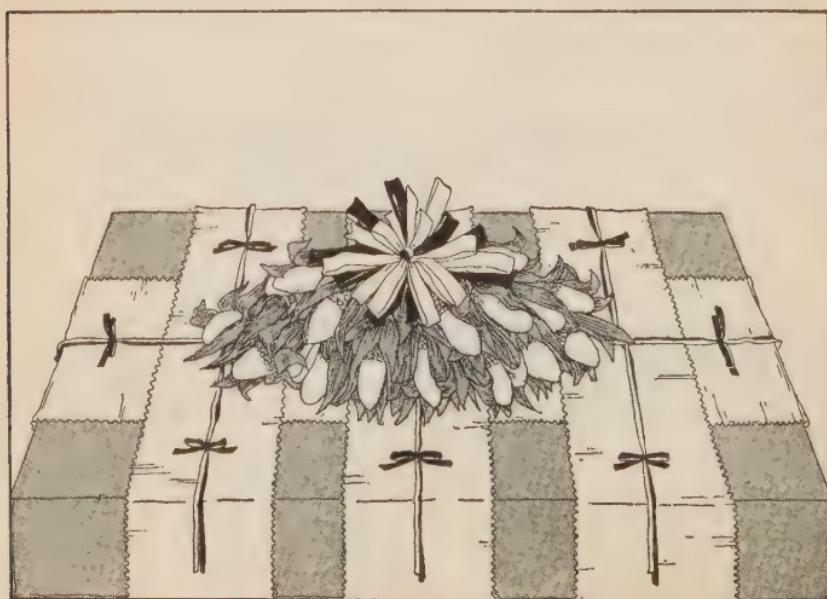
Be thankful for the little things, that always come your way,
For little things to wondrous size, perchance may grow some day.
Don't cast aside red roses, just because of one sharp thorn,
Remember it's the darkest night, that brings the brightest dawn.

FUN FOR THANKSGIVING

IN November the entertainer requires little more than some good original games, plus Mother Nature's treasures in the way of fruits, to plan a most delightful social, or a reunion merrymaking to follow the great dinner on Thanksgiving.

When invitations are needed, attractive novelty cards on which to write them can be prepared with sharp scissors and heavy art paper or egg-shell cardboard, using figures from seasonable advertising pictures for patterns. Turkeys, cornucopias, wheat sheaves, and fruits, all illustrate advertisements at this time of the year, and furnish very dainty shapes for which no coloring is necessary.

When fruit or other designs are used for invitation cards, place cards made in the same way, but cut in shape of a strutting turkey may be used. Add eyes, wing indications, and for the tail, insert a little fluffy feather from the feather-duster or the barnyard. The effect of real feathers on the paper form is very comic and sometimes proves an "ice breaker" at the dinner table when conversation seems to lag.



Seasonable room trimmings, while not actually essential, are festive of air and are great fun to plan. Garlands of silver and gilt paper cut and fringed could interlace with strings of colored popcorn and cranberries, above the heads of the guests.

Bright scarlet peppers in bunches; squashes and pumpkins forming Mayflower boats, or vases, to hold big autumnal chrysanthemums, or favors and candies, are other suggestions.

For a table centrepiece, a sheaf of dried corn tassels arranged wigwam-like, and forming an ambush from which peep several small Indian dolls, reminiscent of the trials of Colonial Thanksgiving Day, is out of the ordinary. Favors for the company can be hidden in the corn, or the favors can be little Pilgrim men and women grouped as if passing around the ambush. These Pilgrim Fathers and Colonial dames are filled with candy.

Rollicking games and stunts that "have a big laugh in them" are indispensable to a party where young people are present. Some good ones are described here.

Sports with doughnuts are highly seasonable at this feast of New England origin. A good one is a race in which players kneel on one knee with hands clasped behind their backs and pursue with the teeth wobbly doughnuts suspended on strings. The player first to devour his cake (without touching it with his hands) wins the race.

In another doughnut game a blind-folded player armed with a knitting needle might endeavor to spear a cruller ring which hangs by a string in the door space. Allow a certain brief limit for performing the feat and let all who succeed eat the goodies caught.

Then, for genuine fun, it would be hard to exceed a game called "Who Did It?" which is played in this way. Give each member of the crowd a name appropriate to the season, as Turkey, Reunion, Dinner, Pie, Cranberry, and similar terms. The players stand in a circle around the leader, who holds a wand. Each player must bear well in mind not only his own fictitious name, but those of his fellow players. Suddenly demanding "Who Did It?" the leader pokes Thanksgiving or pokes at him with his wand. To avoid being poked, Thanksgiving must then name another player, as

"Turkey did it." Turkey in turn blames someone else, and the fun continues until all have been caught or are too weak with laughter, as is often the case, to make further answer. The answers must be all of rapid-fire order, players thinking very quickly or being caught. The letters of the word "Thanksgiving" may be used instead of nouns to name the players in this game if desired. Or names of celebrities would do.

"*Thanksgiving Dinner*" is a nonsense game or stunt which can be enjoyed after the feast on the great day, or after a Thanksgiving supper at the church, if weighing scales are on hand. Each person is asked to step on the scales and "see how heavy a dinner he has eaten." The mistress of ceremonies singles out some vivacious persons of both sexes, weighing a little lighter or heavier than the usual run. These are pronounced to have eaten too much or too little, according to their appearance and weight, and are sentenced to perform stunts for the amusement of the company.

Very jolly and yet very easy to prepare is a Thanksgiving Contest. Give each player a carrot or a turnip (all vegetables to be in the same class, however) and ask him to "carve the turkey." The entertainer can furnish knives but should anyone have a favorite penknife he is allowed to use it. The idea of the contest is to carve the vegetable provided, into little replicas of the November bird. The turkey can be presented either as living or on the platter. The best sculpture wins the prize.

Handkerchief Chase is among the funniest of all romping games and is played thus. Two players, usually a boy and girl, hold in their hands a large handkerchief stretched taut. Some other boy then chooses another girl to catch him. This second boy and girl chase each other all around the first couple, who, by interposing the handkerchief, endeavor to keep the others apart.

"*Ringing the Chimes*" requires four girls who can sing, to the extent of taking notes correctly at least, to act as the church bells, and a man to act as sexton or bell-ringer. The bells stand with faces turned from the audience each wearing a long string of beads hanging down her back. By pulling

the bell ropes (the strings of beads) the bell-ringer produces a remarkable chime, each bell uttering a single note. If encored the bells should furnish a second selection.

Suggestive of the first Thanksgiving Day is a jolly sell in which the company is supposed to represent the Pilgrim Fathers. For this the players stand in a line. The player who leads and who is one of the two or three only who are in the secret, says, "I see an Indian in ambush," at the same time crouching on his heels. "Where is he?" asks Number 2. "Way over there," dropping down into the same posture. "Way over there," says the leader, and points with both hands held out in front of him. When each person in the line has asked the question and stooped down, the leader gives the line a push and tumbles them all over.

"*Pie Plate Race*" is a "scream" in which the pie plates are of the paper variety used by bakers. Two or more players may race at once, each player being given two pie plates — one for each foot.

The racer puts down one plate as far in front of him as possible and steps upon it with the right foot, then picks up the second plate and places that forward for his left foot. This is continued until goal is reached by some player, who should receive the prize.

A COLONIAL DINNER

FOR a dinner given at the Thanksgiving season, nothing could be more appropriate than a Colonial affair. Have four tables in your dining room. Divide these tables into north, south, east, and west, and have the colonies that fall under these headings at each table. Strictly speaking there were no "western" colonies, of course, but New York and Pennsylvania will have to be made to answer. Delaware, Maryland, and New Jersey might be grouped as eastern. Massachusetts, Rhode Island, New Hampshire, and Connecticut as northern. And, naturally, Virginia, North and South Carolina, and Georgia as southern. On the tables where four colonies are represented, each side of the table is one colony; at the western table one end and one side is a colony. And at

the eastern, Delaware, the smallest, is one side, while the other two colonies are a remaining side and a half. That means that your guests are "colonists" of the side of the table at which they are placed.

Cut out of a school map enough place cards to make the thirteen colonies. That is, cut out thirteen states and paste them on stiff paper. Use as many of each as you need, so many for the Massachusetts side, so many for the North Carolina side, etc. Have a small pine tree or two and a doll dressed as a Puritan for the centerpiece of the northern group. For the southern group have an elaborately dressed southern belle in Colonial dress and roses. Two men dolls in Colonial garb are in the western and eastern table decorations. The eastern doll stands near some water (blue cambric wrinkled to resemble waves) on which are dotted very small boats with square sails. Cut these from white paper and paint the hulls black. The western doll stands in some wheat (the straw from a new whisk broom).

Buy some magazine with a Colonial cover, or with a Colonial picture and cut out the figures to paste on stiff paper, using these instead of dolls if you wish. About twelve inches in from each corner of each table is a shield. With tricolored ribbon, or one strand of each red, white and blue mark out a square at each corner enclosing the shield. On each side of the table, between the enclosed shields, write in white letters the name of each colony. After each course, beginning with the northern table, the gentlemen rise and progress to the next table. The ladies do not move.

For an "ice breaker" after dinner is over, have hidden colonies in this way:

The Colonists *MASSED* together to defy England.

There was no orator greater than Henry, Patrick Henry of the southern colony.

These thirteen colonies fought pluckily for their Independence.

Gen. Gage admired the courage of boys who faced him to ask protection when coasting on the Common off the street named Beacon Near the center of Boston

George Washington was a model young man.

Lafayette came from Distant France to help the Colonial forces.

Few men could *PEN* Nobler documents than that the Colonists transcribed declaring their rights to be free.

The Boston tea party is unforgettable Yet.

Three yeomen by capturing Andre found Arnold's plot.

The surrender of Cornwallis Caused great loss of men to the British.

Baron Von Steuben Journeyed from Prussia to help Americans.

Washington Courageously withstood the attacks of jealous politicians.

Valiant in the extreme, the Colonial forces refused to recognize the word "defeat."

You, of course, do not write these abbreviations in capitals, but tell your guests that abbreviated colonies are hidden in the lists given them. Give some prize for the correct list.

Another game is Colonial shadows. Hang a white sheet behind a black curtain of cambric. Cut a huge oval out of the black cambric and encircle this oval with a gilded cardboard frame. Supply the men guests with a cocked hat and wig made from hemp or cotton batting in peruke form. Give them ruffles to make lace cuffs and ruffles to tuck into their collars for frills, then holding a lamp behind them, pose them one at a time behind the sheet. Have the ladies guess who each one is. Present profile views. Give the ladies a high headdress of cotton batting and a kerchief, also a fan — let the gentlemen guess the ladies shadowed in this way.

After this give each one a copy of the Star Spangled Banner to study, and then take the copy away and see who can write it exactly from memory. Then have all sing it to wind up the affair.

I

	Clear Tomato Soup	
Celery	Olives	Radishes
Roast Turkey	Sage and Onion Stuffing	
	Brown Gravy	
Mashed White Potatoes	Glace Sweet Potatoes	
	Cranberry Jelly	
Creameed Onions	Cole Slaw	
Pumpkin Pie	Cheese	
	Coffee	

II

Raw Oysters	Cocktail Sauce	
Celery	Small Pickles	Olives
Roast Goose	Chestnut Stuffing	
	Apple Sauce	
Mashed Potatoes	Red Cabbage Slaw	
Cranberry Tarts	Coffee	

III

	Cream of Celery Soup	
Pickled Onions	Radishes	Ripe Olives
Roast Young Pig		Baked Apples
Candied Sweet Potatoes		Squash
	Cider	
	Celery and Cabbage Salad	
Ice Cream		Cake
	Coffee	

IV

	Grapefruit
Cream of Mushroom Soup	
Baked Ham	White Grapejuice Sauce
	Currant Jelly
Browned Sweet Potatoes	White Mashed Potatoes
	Baked Squash
Pineapple and Cream Cheese Salad	
Mince Pie	Coffee

V

	Clear Tomato Soup		
Celery	Olives	Gherkins	Radishes
	Roast Turkey		
Oyster Stuffing		Giblet Gravy	
	Cranberry Sauce		
Glace Sweet Potatoes	Mashed White Potatoes		
	Cabbage and Pineapple Salad		
	Cream Dressing		
Individual Plum Puddings	Bonbons		
	Coffee		

VI

	Cream of Chestnut Soup
Roast Capon	Mushroom Sauce
	Sweet Potato Souffle
	Creamed Cauliflower
	Glazed Carrots
	Apple Sauce Sherbet
Cranberry Salad	Marshmallow Dressing
Toasterettes	Cream Cheese
Mince Pie	Pumpkin Pie
	Coffee
Fruit	Cider
Nuts	Bonbons

VII

Clam Bouillon	Whipped Cream
	Saltines
Salted Nuts	Olives
Roast Duck	Celery Stuffing
	Potato Croquettes
	Peas in Beet Cups
	Frozen Cranberries
Apple and Cucumber Salad	
	Cheese Sticks
Steamed Fig and Date Pudding	Hard Sauce
Coffee	Grape Juice

VIII

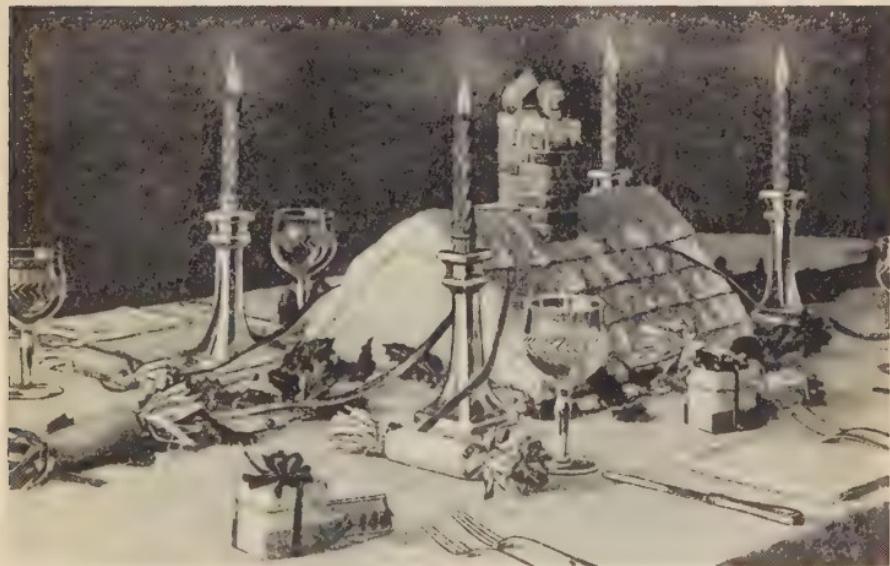
Oyster Cocktail			
	Wafers		
Celery	Olives		
Roast Turkey with Chestnut Stuffing	Giblet Sauce		
	Roasted Potatoes		
Buttered Onions	Mashed Turnips		
	Cranberry Frappe		
	Rolls		
	Pumpkin Pie		
Cheese	Candy	Nuts	Fruit

IX

Cream of Corn Soup	Melba Toast	
Olives	Radishes	
Chicken Pie	Mashed Potato	
	Onions with Nut Stuffing	
Diced Turnips and Carrots		
	with Parsley Butter	
	Cranberry Sauce	
Celery Salad, Piquant	Bread Sticks	
	Baked Indian Pudding	
	Vanilla Ice Cream	
Nuts	Coffee	Bonbons



The Priscilla nursery is often drawn upon for centrepieces. A toy wheelbarrow loaded with vegetables serves for Thanksgiving.



The cardboard "roof" is covered with white crêpe paper and sprinkled with "snow." The chimney is also of cardboard.

CHRISTMAS

Christmas — how we love the word,
Sweetest music ever heard,
Men and women, children too,
Join in song the whole day through.
Just to make the day still brighter,
Just to make a light task lighter,
Won't you, as in other years,
Join us in the cup that cheers?

Date — Time

Name — Address

THE COLLEGE GIRL'S PARTY

THIS party may well take the form of a progressive dinner, especially if a number of young people entertain the same people during the holiday season. They can plan it together, each girl being responsible for one course of the dinner, decorations, and entertainment. If the girls plan the entire dinner together, the same color scheme can be used throughout.

The first course would consist of

Cream of Pea Soup with Parsley
Celery Wafers Olives

The centrepiece might be a small Christmas tree bearing a gift indicative of the first Christmas, for each guest. For entertainment, each girl will be requested to relate the incidents of the first Christmas she remembers. The party will then pro-

ceed to the second house where a miniature sleigh, reindeer and Santa Claus occupy the centre of the table. The sleigh will contain small stockings of candy for favors.

The second and main course will be

Roast Turkey
Cranberry Sauce
Mashed Potato — gravy
Turnip Timbales

The subject for discussion will be "How I Found Out there isn't any Santa Claus," and will bring gales of laughter and merriment.

The next dining room will present a giant snow ball in the centre of the table; an opening in the top will be concealed by a huge red and green tulle bow which will be removed by the hostess when she distributes the small puffy powder puff favors that she takes from the snow ball.

Here will be served

Stuffed Peach Salad
(tinted red)
or
Grenadine Pineapple and Pear Salad
Cheese Sticks — peppered with paprika

The topic of conversation will be "The Funniest Incident that Happened at College," and the discussion will last well into the evening unless the next hostess announces that dancing and dessert will be provided at her home. (This last course and then coffee may be served at a club if more guests are to be invited in for dancing).

A mammoth Christmas bell will occupy the centre of this table and will cover a prettily decorated Christmas cake — not necessarily a fruit cake, but perhaps a delicious light cake with a soft rich filling. Dainty little lingerie bows or sachet flowers may be presented as favors.

The dessert will be:



Raspberry Ice with
Individual decorated Cakes
Christmas Cake

Coffee, nuts, and mints will either be served in the dining room or later in the living room.

Since the young people will be anxious for the dance that follows, they will spend little time on after-dinner conversation, but "What I'll Do Next Christmas" will bring up visions of another meeting next year, and leave a friendly feeling.

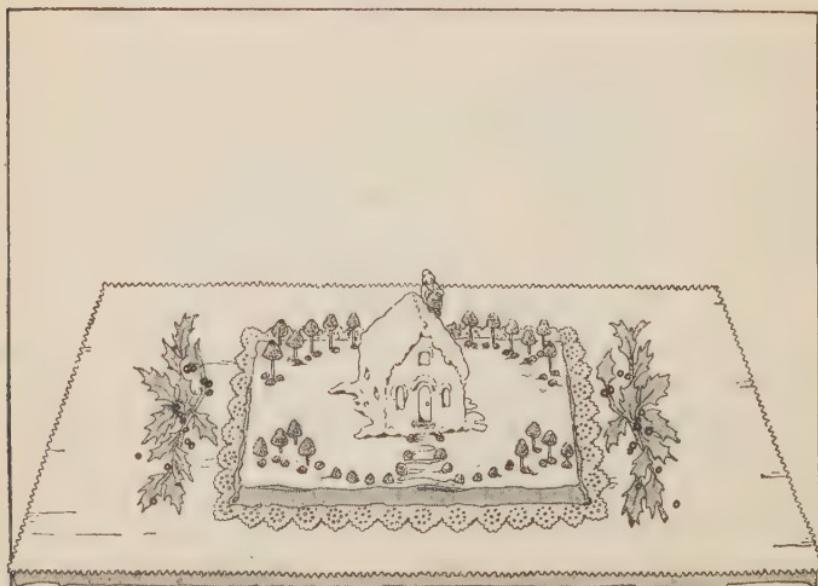
A CHRISTMAS PARTY

CARDS may be cut in the form of a chimney and on these the invitation written. Or stockings may be cut from black paper and pasted on to white cards with the invitation written on them in white ink.

The centrepiece for the table is a sled made of cardboard, covered with red crêpe paper. Upon it Santa Claus sits "Monarch of all he surveys" as he holds the ribbons which restrain the prancing reindeer. The sled rests upon a mat of cotton

which has been sprinkled with diamond dust to simulate snow crystals. Holly is placed around the centrepiece and outside of this if one cares to do so may be used a circle of candles.

As soon as they gather for the party each visitor is furnished with a card colored with water colors and cut in holiday shapes. With the aid of these cards the partners find each other. Thus the star and the stocking know instantly that they designate Christmas and must belong to each other; so do the turkey and the pumpkin pie, for do they not instantly suggest Thanksgiving? and what could the log cabin and the rail mean except Lincoln's birthday, or the cherry tree and the hatchet except Washington's birthday? After all the guests have found partners they adjourn to the living room for a game. There on a plain wood table they find a large sheet of water color paper fastened down with thumb tacks. On this paper has been sketched the outlines of a large room with doors at opposite ends. The Old Year is just leaving through one of these doors. The pair who have drawn New Year's cards, which, by the way, are a calendar and a baby New Year, seat themselves at this table. They



are blindfolded and told, one after the other, to draw the little New Year entering the other door. The Valentine partners (February) and the other months, follow in succession. The efforts are very funny and soon there are little New Years climbing the ceiling, crawling over the floor, or sprawled on the walls of the picture. The most successful drawing is set down to the credit of the person who drew it. This paper is then removed and another fastened to the table. On this is a log cabin with a log missing. The Lincoln's birthday pair are blindfolded first, given slips of paper to represent a log and try to put it in place. The other players also make the trial. Then comes a paper on which are two hearts. Each couple is supposed to connect both hearts by drawing, blindfolded, one arrow. When these have been laughed over there is a picture of a flowering cherry tree, and each couple in turn tries to put paper hatchets on a marking on the tree instead of which is soon seen an assortment of murderous weapons in the boughs, on the ground, etc. An Easter test follows, then Memorial day where the feat is to place the flag in the soldier's hand, etc. When the drawings are all finished the partners are told to write down all the quotations they can remember about the particular holiday which they represent. This is team work, so a well-read pair will probably have a good list. After this the guests are each bidden to write an original verse about their holiday. This is also done by partners working together.

After the holiday games a Yule log may be burned. This may also have the feature of a fagot party. Let the guests each have a small bundle of fagots. As each person puts his on the fire he begins to tell a story, continuing until they burn, when he must pause abruptly and the next continues the tale.

AFTERNOON TEA

AN afternoon tea is a very friendly and "homey" way for one to entertain friends informally during the holidays — especially if you live in a community where the custom of viewing each others' gifts still prevails.

I would not use this entertainment to "pay off some of my debts" as we so often term our social obligations, because I

do not think we should enter into our Christmas parties in that spirit, but would, instead, only ask closest friends — not because of an obligation, but because we really want them. If this method of entertaining is decided upon, keep it very informal, telephoning the invitations or writing a little note to each one, requesting them to "drop in" during a certain time.

It is usually dark or at least dusk at the customary tea hours of 3:30 to 5:30 or 4 to 7, and a profusion of candles will add to the pretty Christmas decorations which you are retaining until after New Year's. (Make sure that a Christmas wreath hangs on the *outside* of your door. It is a pretty southern custom that assures hospitality). Replenish your holly and mistletoe if necessary; there must be plenty.

Even though you have a maid, it is a pretty custom when few guests are present, to serve the tea yourself. A tea or service wagon will aid you greatly, and with electric percolators and grills, it is never necessary to leave your guests.

Provide light refreshments, especially if you live in a town where holiday calling is an established custom. Your guests may have had refreshments at one or two other homes before they reached yours. Finger sandwiches are very attractive and are made by removing the crusts from a double sandwich and then cutting it into strips about one inch wide. The sandwiches are dainty and are easy to handle. They may be made of white or graham bread or both. Ribbon sandwiches are a great "tea favorite," and are made by placing alternate slices of graham and white bread together with a tasty filling, usually nut, cheese, jelly, or most any filling other than meat. The crusts are then removed and the sandwich sliced down in thin slices to give the appearance of ribbon. This type of sandwich is improved by allowing the "loaf" to stand wrapped in a damp cloth two or three hours before slicing.

A relish may be provided but is not necessary, especially if the sandwiches are not overly sweet. All "sweets" for a tea should be dainty; large doughnuts or huge slices of cake, no matter how delicious, are entirely out of place. Choose unusually small cakes, such as date sticks, brownies, cheese balls, macaroons, kisses, and lady fingers.

Cheese balls are so unusual and delicious that I am going to give the recipe and describe them to you.

Cheese Balls

1 cup sugar	1 egg
1 cup butter	1 teaspoon lemon juice
1 3-oz. pkg. cream cheese	Rind of $\frac{1}{2}$ lemon
3½ cups cake flour	
	1 teaspoon baking powder

Cream butter, add sugar, lemon juice and grated rind, then cream cheese and beaten egg and mix well. Add last, the sifted baking powder and flour. Shape into balls about one inch in diameter. Place an inch apart on greased cooky sheet and bake in a hot oven 375° F. for fifteen minutes to twenty minutes. When cool dip in melted fondant or cooled boiled frosting and roll in chopped nuts or cocoanut. (Makes three dozen.)

Preserved ginger and candied orange and lemon peel add to the taste of the tea and the attractiveness of the table if daintily arranged on a pretty dish. (One of the very popular tea rooms in the Middle West serves the preserved ginger in a small stem glass, placed on a doily and plate, with the orange and lemon peel at the base of the dish).

Following is a suggestion for tea refreshments:

Very thin Ham and Currant Jelly Sandwiches	
Stuffed Olives	
Fancy Iced Cakes — Cheese Balls	
or	
Individual Fruit Cakes	Tea and Coffee

A CHRISTMAS PARTY

A NEW idea for a Christmas party was tried by a clever woman. Two little boys dressed in white and wearing holly boutonnieres, opened the door for the guests. In the hall, sitting in a sleigh trimmed with holly, was a small maid, whose duty it was to hand to the guests, score cards cut in star shape and tied with red ribbon.

This was a progressive party and several tables were ar-

ranged for the various guests to progress from one to another.

At the first table were Christmas "stunts" to do. The second table was devoted to Christmas pies—a list of questions whose answers began with the syllable "pi" as a "musical pie" (piano), etc.

At table number three guests were to write lists of things and ideas connected with Christmas. The two persons who had the longest lists were, of course, the winners at this table.

At the fourth table was a small Christmas tree with lighted candles, and each player tried to see who could blow out the most candles with one blow.

At number five, pictures were to be drawn of Santa Claus. At number six Christmas lines were to be finished into as much of the poem as could be remembered, "Oh, little town of Bethlehem," "God rest you," etc.

At number seven a large bunch of holly was placed, and the players asked to guess the number of berries in the bunch. A certain time, a short period, of course, must be allowed for this feat.

At the last table the guests were asked to write nonsense verse about Christmas, treating the subject in any preferred way. If the party is composed of clever people much fun may be the result of this venture.

The player fortunate enough to win at the greatest number of tables received the first prize.



CHAPTER IX

COSTUME PARTIES

" Be yourself " is often told us, when we would like others act,
For to imitate our neighbor is disgusting, for a fact.
But just oncee you may with safety, let imagination loose,
And represent some character, from the book of Mother Goose.



MOTHER GOOSE PARTY

THIS Mother Goose masquerade was arranged for a party of young people during the holiday season, but it is equally suitable for any time of year or any congenial group. Incidentally it offers a wonderful opportunity for the clever member to gain for himself a lifelong reputation.

If the verse is used as an invitation, no further explanation is necessary, except to add the name, address and date.

Mother Goose characters are most easy to impersonate, and only a glance into one of the colored editions of the books will give you numerous suggestions. In this particular case, it was decided among the group that no one should know whom the other was to represent, and as each wore a mask and changed his voice in conversation, speculation as to identification ran high. As a matter of fact, the names of only three or four of the entire gathering were guessed.

These were a few of the characters represented: Little Miss Muffett with her black spider and bowl of curds and whey, Boy Blue with his horn and Little Bo-Peep with several toy sheep, Jack Horner and his Christmas pie, Old Mother Hubbard and a toy dog, the Old Lady Who Lived in a Shoe, with the largest shoe that she could find, into which she had crowded any number of small dolls. Peter Piper was there with his pickles, as was also Jill and her pail of water.

Just before supper, the dance music started and everyone chose his partner in the following way: Each girl in turn was given paper and pencil and asked first to recite the first two lines of the rhyme describing the character that she represented, then to write the remainder of the verse and drop it into a basket furnished for that purpose. The men then drew these slips and proceeded to find the right girl. After a short dance, and before going to the dining room, everyone unmasked.

For a centrepiece for the table, the hostess had arranged Mistress Mary and her garden of "silver bells and cockle shells and pretty maids all in a row." The favors were little figures representing various Mother Goose characters. Instead of these figures, if one is clever with the pen or brush, little sketches

may be made on cards and the short verses written on them.

After supper the hostess announced, "On with the dance."

AN INTERNATIONAL FOLK DANCING PARTY

OF all ideas for masquerade parties, the all-nations masquerade lends itself most easily to costuming, as such a wide variety of dress is possible! A glance through illustrated histories of various countries will suggest ideas. Sometimes patterns for the different national costumes are found in the current fashion magazines. Hired costumes are, of course, available, also costumes may be made at home, using crêpe paper over a foundation of muslin or silk.

The Costumes

But elaborate costumes are not at all necessary. A search through one's possessions, through old trunks in the attic, will reveal many possibilities. An old fashioned piano scarf of silk or velvet knotted about the hips, open white shirt or blouse, loose knee breeches, the hat fastened by a band under the chin, can do much to make a man feel like a Spanish toreador, especially if he carries secretly a dangerous looking stiletto! (made of innocent wood covered with bright tin foil to simulate gleaming steel). His mate, the Spanish senorita, whatever else she wears, must be sure not to forget a mantilla of lace or silk. Besides this, there is her full skirt of gay colors, a white blouse, black velvet bodice, shell comb in her hair, brilliant red hosiery, in fact, much red and yellow in contrast to the black of her bodice and mantilla. She carries cymbals, and when they are not "clicking," she coquettes with her fan.

A kimono — a wide scarf tied in the back as a sash —, a yellow paper chrysanthemum in the hair at each side, a touching up of the eyebrows, and you have a demure Japanese girl. She should, of course, carry a fan or a pretty Jap parasol.

A few yards of plaid gingham pleated into a kiltie, a jaunty tam made of the same goods with a feather in it, a white blouse with a plaid gingham shawl fringed at both ends, draped under the right arm and fastened on the left shoulder, with fringed ends hanging, and behold, you have a bonnie Scotch lassie.

For the Scotchman's dress, just close your eyes and think of Harry Lauder. Low shoes should be used with large square buckles. Use gym trunks or cut an old pair of trousers well above the knees. The long stockings are rolled down quite in modern flapper style! The plaid shawl is draped as in the lassie's costume. For the quite indispensable sporran, cover a flat white-wash brush with fur and suspend from the belt in front. The staff must not be neglected, a crooked stick will do.

The Dutch girl wears a cap made from stiff white cambric with a point or flap at each ear, full Delft blue skirt, a bodice laced in front and wooden shoes if possible. She might carry paper tulips.

The Grecian maiden is always beautiful in her simple flowing robe and sandals fastened on with ribbons encircling the ankles. A "Wall of Troy" pattern in ribbon or tape of contrasting color might be the only trimming on the gown, basted on the edge of the skirt and about the low neck. A hair fillet of green leaves or a gold band is another characteristic.

The Breton girl should wear a full skirt, black bodice and a chemisette. In fact nearly all the European peasant costumes have gathered skirts, and a black bodice laced in front over a white waist, also white caps. For the Scandinavian countries, a fancy striped apron would be an addition.

The Italian peasant girl looks picturesque in her dark skirt and white blouse, black bodice, apron of red, green, and white, brightly colored stockings, and a large gay handkerchief folded once into a rectangular shape, then fastened on the head allowing one end to trail down the back. She carries her omnipresent tambourine.

The Italian boy wears loose pantaloons, a gay tie, and carries a mandolin or guitar.

The Chinese maid's costume must not be confused with the Japanese girl's kimono. Instead, hers is a fancy coat and trousers. In lieu of rich silk, this might be made of crêpe paper over some pajamas. She parts her hair in the middle, and for hair adornments at each side pretty Christmas tree ornaments will do very well when fastened to hairpins. Johnny China-

man must not be without a pig-tail, as well as his skull cap, loose trousers and shirt.

Gypsy girls are gorgeous in their jewelry, beads, ear-rings, and Roman striped skirts, with colored silk handkerchiefs binding the hair. The men must be sure to acquire swarthy complexions, red bandanna neckwear, and slouch hats.

The pirate from far away Algeria is a delightful person to portray, and always popular with the younger boys. Curtain rings make excellent ear-rings, while red kerchiefs and black beards enhance the frightful appearance. Swash-buckling is in order.

The Algerian woman wears a loose white robe over her baggy trousers, and except for her eyes, is completely covered from head to toe.

The ancient Roman wears a toga made out of a blanket, and carries a diploma-like scroll.

The costume of an Egyptian princess is not hard to imagine if one has a straight front gown all be-spangled, a jewelled headdress and a feather fan.

The Hawaiian must not forget to wear his "lei," a floral garland, about his neck, and of course carry his ukelele!

The Russian girl wears a full skirt fur trimmed on the bottom, as well as a fur trimmed coat.

A Turk would be easily personified: baggy trousers; blouse of red and yellow; and a fez cap. The Turkish woman has a robe over baggy bloomers; a gay sash knotted at the hips; a bolero; and her ever present veil.

Uncle Sam's costume needs no description here.

A Puritan dress is so easy it almost speaks for itself, gray dress with white apron, white neckerchief and cap. The Puritan men should wear stiff hats of old time style made of crêpe paper.

The American cowboy of the wild and wooly West is always a popular masquerade in these days when khaki outing suits are so easily obtained. Side trimmings of fringe on the trousers make it more realistic, as well as a red bandanna about the neck, a swaggering attitude, and a handy toy pistol.

The American negro is perfectly splendid in his Florian Slappey costume, consisting of a gay shirt, preferably purple

with a flowing red tie, much showy jewelry including a heavy Woolworth watch chain. A huge buttonhole bouquet will appear to be "the fondest thing he is of." A wig might be made of curled hair from a mattress. A high hat (fasten a large black crêpe paper crown to the brim of a Derby) and a cane to flourish, completes the costume.

The Indian must, of course, carry a bow and arrow and be very brave in grease paint and a marvelous band of turkey feathers about his head. The Indian girl is rich in beads, moccasins, and a feather in the beaded band about her hair. A Camp Fire Girl's costume would be useful here.

The Party Proper

Each guest must be called by a name peculiar to the country he has adopted for the evening. For instance, "Ivan" if he is dressed as a Russian, "Mohammed" if a Turk, "Pedro" for Spain, "Enrico" for Italy, "Togo" for Japan, "Jakob" for Holland; and the girls "Gretchen" for Germany, "Astrid" for Sweden, "Jeanne Marie" for France, "Inga" for Norway, etc.

The Grand March comes first, the music of which should be a medley of the national marches of all nations.

When the proper time comes for taking off masks, two concentric circles might be formed, the girls on the inside. Circles move in opposite directions, and when the music stops, girls face boys, and everybody unmasks.

Folk Dances are so universally taught in our public schools now as well as Y. M. and Y. W. C. A. gymnasiums that nearly everybody knows the familiar ones. Among these are the French "Carrousel," the Swedish "Klappdans," Danish "Shoemaker's Dance," German "Kinderpolka," Danish "Dance of Greeting" (a good one to begin the program), Norwegian "Mountain March," Scotch "Highland Fling," and some of the old English folk games, such as "Oats, Peas, Beans and Barley Grow," "The Muffin Man," "How D'y'e Do, My Partner," "Pop Goes the Weasel," "Jolly is the Miller," "Needle's Eye," and "Money Musk."

Nearly all of these are available in Victor Records.

Interspersed with these old world folk dances should be some

more modern ones,—a “Hawaiian Waltz,” a “Virginia Reel,” an “American Fox-trot,” a “Portland Fancy,” as well as a few “Mystery Dances,” which are printed thus on individual dance programs or on one large placard placed where all may see.

1. Spanish Vamp’s Dance.
2. War Is Declared!
3. International Code.
4. League of Nations.
5. More War.
6. A Cosmopolitan Cake Walk.
7. The Hague Tribunal.
8. Peace Conference.

The “Spanish Vamp’s Dance,” is nothing more or less than a “lady’s choice,” each lady vamping the partner of her choice.

“War Is Declared,” turns out to be a “Paul Jones,” a “forward and back,” “grand right and left,” and constant changing of partners, a confusing battlefield!

The “International Code,” is an exceedingly interesting “cut-in” dance. Any man who gives the salutation of the nation which a lady represents, has the privilege of “cutting-in.” Her partner must relinquish her, and himself greet another lady with her national salutation. The hostess might have some of these posted about the room to make it easier for the men. For instance:

Persia: “May your Shadow Never Grow Less.”

Norway: How does it stand with you?

Spain: I kiss your hand.

Germany: How do you find yourself?

England: How do you do?

Sweden: How can you?

China: Have you eaten your rice?

Arabia: May your morning be good!

Poland: Art thou gay?

Russia: How do you live on?

Greece: What do you do?

Egypt: How goes your perspiration?

Burma: Give me a smell? (Burma’s method of kissing is the Lapland nose-rubbing.)

France: How do you carry yourself?

Turkey: Forget me not in thy prayers.

The Netherlands: I hope you fare well.

The "League of Nations" proves to be not a dance at all, but a game. Each guest is given a paper and pencil, and is told to write out in alphabetical order the names of as many countries as there are letters of the alphabet. For instance, Abyssinia, Baluchistan, Ceylon, Denmark, Ecuador, Fiji Islands, Greenland, Haiti, Iceland, Jamaica, Korea, Liberia, Morocco, Nicaragua, Orange Free State, Palestine, Queensland, Roumania, Serbia, Tibet, Uruguay, Venezuela, Wales, Yukon, Zanzibar.

The first one to complete a list of 25 countries (there is none for X, the 24th letter) receives a pretty silk American flag. The booby prize might be a dissected map of the world.

Following this, another Paul Jones is danced, "More War."

Just before refreshments another game is played which the hostess calls "A Cosmopolitan Cake Walk." All guests being provided with paper and pencil, they are given ten minutes in which to concoct a menu from the food of all nations. A wide variety is possible: Mexican tamales, Welsh rarebit, Dutch Oly Kocks, Orange Pekoe tea, Spanish olives, French pastry, French dressing, English plum pudding, Mocha and Java coffee, Chinese chop suey and chow mein, Japanese rice wafers, Hawaiian pineapple, Italian macaroni and spaghetti, Brazilian nuts, Irish potatoes, Irish stew, Brussels sprouts, Swedish rye bread, American ice-cream, Norwegian sardines, Boston baked beans, Mexican chili-con-carne, German pretzels and sausages, Chinese lichee nuts, and lastly Havana cigars.

The one who thinks of the most dishes in the allotted time receives a prize of a bonbon box of Turkish paste. The booby prize might be a tiny pasteboard globe procurable at the ten cent store, and filled with candy "niggers."

Keeping one's mind on all these foods certainly whets the appetite, and all are more than ready for the "Hague Tribunal" which this evening means "h'eating time," as the English cockney would put it. One hostess who conducted this type of party on a large scale in a college gymnasium could not very well serve daintily at small tables. She had assorted paper

napkins decorated with Dutch, Japanese, and Irish figures. Paper plates were used for the refreshments, which had been the source of much comment all during the evening, for on the dance program under the heading "Hague Tribunal" were these cryptic sub-divisions:

Vienna squares

Dutch balls

French sticks

Scotch cubes

American snowballs

Garden of Eden spheres

The "Vienna squares" proved to be bread and butter sandwiches of Vienna bread cut in squares; "Dutch balls" were tiny balls of Dutch cheese; French "sticks" were sticks of candy; Scotch cubes were cubes of Scotch short bread; "American snowballs" were pop-corn balls; while the "Garden of Eden spheres" were fat red apples.

The Scotch short bread is made by creaming one part sugar with two parts butter. Crumb in four parts flour and place in pans to a thickness of one inch. Bake in *very slow* oven one hour, until delicately brown. Cut in one-inch cubes.

If this folk dance were held in a home, the dinner or other refreshments could be suited to the occasion and still hold to the "international" motif.

At the "Peace Conference" familiar songs of all nations are sung, ending the evening with our own American national songs.

CHAPTER X

MONEY-MAKING AFFAIRS

AN "AT HOME" BAZAAR

THE displays of furniture and hangings and the like, by merchants in model houses during "Better Homes Week," put an idea into one woman's head which resulted in the most successful sale that her club ever "put over." All that was needed for the setting for this bazaar was the pretty home of a generous member of the club. A committee was assigned to take charge of each room in the house, their task being to secure contributions suitable for use in the room assigned to them. Later these items were displayed in the room planned, as many as possible appearing in actual use (the hostess kindly putting away all her own "decorations"). Card tables held the articles which were not actually assigned to places about the room. Price tickets plainly marked appeared on everything that was on sale.

The living room committee had a delightful display of cushions, chair backs, wall hangings, lamp shades, book ends, card table covers, and other gift things which might find place in such a room. The dining room displayed a fascinating collection of linens, luncheon sets, buffet sets, tea things, and some beautiful hand-decorated china. Punch and crackers were served gratis in this room. The kitchen made the jolliest place for the sale of food as well as aprons, holders, cup towels, and the like. Hot coffee and doughnuts were served "right from the stove" for fifteen cents. The bedrooms were quite obviously the place for undies, vanities, dainty pillow slips,

boudoir cushions, dresser covers, cunning pincushions and lavender bags, laundry bags, handkerchiefs, and cases. The bathroom offered its rods of pretty towels and face cloths, the sun parlor was turned into a gift shop where toys, novelties, and babies' things were sold.

A RESEMBLANCE SOCIAL

A YOUNG people's organization entertained its members and guests pleasantly and successfully by giving a Resemblance Social," incidentally adding a neat sum to their treasury.

Upon arriving, the guests were given numbered slips and directed to the "Photo Studio." By paying two cents there they found shadow pictures of fifteen well-known club members. These were made by pinning a plain paper to the wall and marking around the profile shadow of a person standing close to the paper, then cut out and mounted on a dark background. Each picture was numbered, and each one registered his guess on the slip. A picture of a popular author was given as a prize for the nearest correct list.

In a small room was found another picture gallery, with two cents admission. This contained the "baby" or first pictures of as many members as possible, and created much amusement. Again the guesses were written on numbered slips and a kodak picture of a very popular club member was given as a reward for correct guessing.

Around the room were hung various kodak pictures of local or individual interest, and these had to be inspected by all and proved entertaining.

After inspection of the galleries, the guests were asked to be seated, when the "Resemblance test" took place.

Four families, each having two or more children, had been asked to come, and were grouped together, but not in families. A lady visiting from out of town, and, therefore, not acquainted with her "subjects," attempted to sort and place them correctly. After a jolly mirth-provoking failure, they were again mixed up and a gentleman, who had just moved to the city, tried his luck, with little better success.

After the families were re-united, and the mistakes explained, the company was divided into groups as follows: Paper dolls cut from manila paper, representing men, women, and children, each bearing a name, were passed, and the Smiths were asked to form a family group, the Browns, Dixsons, etc., to do likewise. The Smith family consisted of James Smith; Susan Smith, wife of James Smith; Nancy, aged 50, sister of James; Grandpa Smith; Jessie Smith, aged 20; Freddy, aged 12; Nellie, aged 5; Adolphus Perkins, Jessie Smith's "beau"; and Bridget Flynn, servant to the Smiths.

Other families were skillfully arranged also. After all had found their places in hilarious groups it was announced that the servants should serve their respective families with refreshments. One doll inscribed with the name "Pat Ranigan, hobo," happened (?) to be drawn by the greatest fun-maker of the company. His repeated and unsuccessful attempts to get a "handout" from any family were very amusing. There was also great excitement when it was rumored about that the "Websters had the measles," and were shunned by their neighbors.

Tables holding four or six can be planned for the supper-time, and the usual June refreshments enjoyed.

A "NEW ENGLAND" COUNTY FAIR

FOR an entertainment that avoids all trace of an ordinary bazaar and yet proves a good money maker, nothing is better than an old fashioned "New England" county fair. Almost everyone is acquainted with the general "lay out" of one of these fairs. It abounds in ways to spend money. Among many other means of extracting pennies a few are listed below.

1. Admission.
2. Peanut Cart. Peanuts, popcorn, etc. on sale.
3. Lemonade Booth.
4. Fortune-telling Booth. There can be several of these where fortunes are told in various ways.
5. Kitchen Exhibit. Sale of home-made jellies, canned goods, candy, etc.

6. Pancake Kitchen. Pancakes made and sold hot.
7. Ring Toss. Give prizes for a certain number of successful throws.
8. Shooting Gallery. Use the rifles and rubber tipped arrows bought at a toy store and give prizes for a certain number of hits.
9. Dodging Boy. Boy with his head through a curtain; people throw a soft rubber ball and try to hit him. Small prizes are given.
10. Side Shows. Many ingenious arrangements. One called the "Handsomest Man or Lady in Town." Person looks into a large brown paper funnel and sees his own reflected face at the end.
11. Japanese Tea Room. Tea, wafers, and cakes on sale.
12. Hot Dog Wagon. Hot dog wagon arrangement with the "hot dogs" (frankfurters) served with mustard in a split roll.
13. Ice Cream Parlor. Ice cream for sale.
14. Fancy Work Exhibit. Appropriate trifles for sale.
Some "funny men" of the community should be engaged for the "barkers," as their remarks calling attention to their departments are one of the features of the affair.

CUPID'S MARKET

FOR the jolliest church social imaginable send out invitations for a Cupid's Market. Have the booths arranged like a market place and have for sale the usual articles sold at fairs. The booths are presided over by pretty maidens with red caps and aprons cut in heart shape. Each girl has an attendant cash boy dressed as Cupid.

The cashier should be in a little booth strung with hearts and labeled "Love." Other booths offering bargains, should have signs such as these: "This is sold for love as well as money." "Tis love that makes the world go around, also this top." "Every one loves a lover, give her a present so the world can love you."

For games have heart-shaped puzzles to put together, hearts to find (small heart-shaped lozenges hidden in out of the way



places), shooting at a heart target and "Fortunes." Admission to these games can be, perhaps, five cents and where there are young people they will be popular.

The supper room should be presided over by the Queen of Hearts and her maids of honor, each wearing a dress decorated with hearts, and refreshments should be in heart-shaped cases or heart-shaped designs as seems best, while of course the "tarts" must be one of the chief articles of diet.

Through the halls the little "Cupids" run, calling out "Extras," these being valentines addressed to different people present. These can be bought at a "Post Office" and will cause great fun as the small criers seek out the object of each purchaser's choice, while those near by the one who receives the missive can compel her, or him, to read the tender message aloud.

It is not necessary to have all the articles for sale in heart shape, but it is easy to have many of them so; and the whole idea can be quite charming and unique.



A MARKET DAY FOR THE CHURCH

WE had tried every scheme known to woman for raising money and still needed some for repairs on the church. Finally one member of the Guild suggested a very simple plan, which was adopted, and met with such success that we have blessed the originator ever since. The idea was to hold an autumn market day in the Sunday school building adjoining the church.

Many of us had had vegetable gardens and we contributed what we could, tomatoes, corn, vegetables, or fruit. Others brought eggs, butter, preserves, bread or cake. Some made veal loaf and salad, and the young girls of our circle helped greatly by making delicious candies and presiding over the same at the sale. Everything in fact that is to be found at a public market from potatoes to cream puffs made its appearance on our market day.

A notice was inserted in the local paper setting forth the date, place, and character of the sale, and inviting contributions from members of the church. The market day was also announced the Sunday preceding. But it was our way of advertising the affair that most attracted the outsiders.

We procured some large white placards, about two by three feet in size, and our Guild artist sketched on each one a quaint Kate Greenaway dame, carrying a basket of fine looking "harvest home" vegetables on one arm and holding her petticoats up with the other. The figure was heavily outlined in India ink, after which plain washes of water color were laid on. The vegetables were painted in their natural colors and the effect of the whole was very striking. On one side in flowing script was a cordial invitation to all to come and do their marketing, with a suggestion that they bring their largest market basket.

At the bottom appeared the name of the church and the date. These posters were hung in all the principal business houses and public places down town. Bright and early on the morning of the sale the different members began to arrive with their contributions. It did not take long to arrange them attractively on tables, and our prettiest girls in white caps

and aprons were kept busy from nine-thirty in the morning until seven that night waiting on eager buyers. The fact that everything was fresh and clean appealed to many who were in no way connected with our church.

A MAY BASKET FAIR

THE old custom of hanging May baskets on May-day may be made the basis of a pretty social for the benefit of the church or favorite charity. A week in advance of the affair wee crêpe paper "baskets" may be left at the homes of those especially invited to the affair, a little invitation to a "basket supper and social" being tucked within each. Other invitations written on cards cut basket-shaped may be scattered over the town, placed in public places, etc.

The tables may be set for supper, each with a pretty May basket for a centrepiece. If this social is given in a town where a May breakfast has been given, the supper may be a secondary feature, and the "sale" the most prominent. For supper have only articles beginning with the letters in "basket" and this will make possible some very cunning little menu-cards, and there will still be a wide range of viands. For instance: Beans, bread, butter, buns, baked (meats), bananas, asparagus, salads, soups, sauces, sweets (fruits), kream and kake ! koffee and kokoa and kandy ! eggs (omelets), and tea and toast and tongue.

At the several tables little cakes and candies may be sold in May baskets, and potted plants and cut flowers also. Baskets for the garden, for market, for the marketing and for every kind of home use will find a ready sale (including work baskets and all the dainty affairs so well loved by the feminine heart).

A fancy dance and drill by little girls carrying baskets of flowers would make a pretty ending to the festal affair.

A WHITE ELEPHANT PARTY

FOR a money-making scheme this party proves both profitable and amusing.

Everyone has at least one article in his home for which he

can find no use. In other words he has a "white elephant" which has either been given to him, or he has bought at same rash moment.

The one in charge asks each person to send one article and on the evening of the affair, these are auctioned off. If the auctioneer is very witty, much more fun may be had.

White elephants are hung about the room and are also made into effective posters.

This same idea with a little variation may be used for a home party.

The invitations which explain the whole affair can be written on cards cut in the shape of white elephants. The following verses form the invitation:

Have your slumbers been tormented every time you went to rest,
And your waking hours made woeful when you rise,
By processions of White Elephants that sit upon your chest,
And eye you with their wicked little eyes?

Those grimly frightful Christmas gifts that wouldn't let you sleep,
Those birthday gifts that made your hair turn gray;
The plaque your cousin painted that always made you weep,
The chromo that you've longed to give away: —

The hand-embroidered tidy that your wealthy great-aunt made,
To brighten your artistic mission glooms;
Those terrible white elephants forever on parade.
Don't you wish that they were dead and in their tombs?

Now here's a chance to finish one, that ought to help a bit,
Pick out the one whose horror gives you woe,
Do him up in fancy wrappings so he's sure to make a hit
And bring him to the party — to the show!

Don't let anybody see him, or even try to guess
If he's young or gay or old enough to drop,
But if anyone should say "exchange" speak up and answer "yes,"
There's no limit to the times that you can swop.

Come early — eight o'clock's the hour — and trade till nine o'clock,
But when the fateful hour of nine is heard
You must open up the elephants, prepared for any shock,
And perhaps the one you've got will be a bird!

A PROGRESSIVE AGE PARTY

THIS affair was carried out by two or three club members who lived conveniently near each other, and the one whose home was larger than the others generously opened it for use. If preferred, a small hall might be hired.

The invitations to this party were an adaptation from Shakespeare : " My home will be a stage, and you and others merely players. You shall within the hour play many parts, your acts being five ages. At first the child, with white capped nurse and bowl of bread and milk ; then the bright schoolgirl, with lunch-box in hand ; then the shy maiden with modest blush and sigh ; then middle age, full of wise saws and modern instances ; and last, old age, with spectacles on nose and pouch on side. All these you'll play in jolly circumstances — sans care, sans toil, sans effort on your part."

In this instance twenty people were invited, making just five tables, but of course the number may be increased or decreased as desired, keeping in mind even tables.

As the guests came down from the dressing-rooms numbers up to five were distributed and they were asked to take places at the table corresponding to the number they had drawn.

The first table represented childhood and had for a centrepiece a group of dolls. At each place was a bib which the guests were requested to put on. The second table represented schooldays, and in the centre was a red pasteboard schoolhouse, covered with vines. The centrepiece for the third table, representing youth, was a rustic arbor with a seat beneath, whereon a boy and girl doll were sitting. The fourth table for middle age had a centrepiece of fruits, and the decoration of the fifth table was wheat and dried grasses.

The waitresses were young girls, two for each table, fittingly garbed. At the first table they were dressed as nurses. At the second table they were somewhat severely costumed and wore glasses, those at the third table wore their own attractive girlish gowns, the two at the fourth table were attired in their mothers' clothes, and those who served the last table wore Colonial dresses and had powdered their hair.

The luncheon was a progressive one of five courses. At the first table chicken bouillon with wafers was served. The

second course was distributed by the "teachers" in paper lunch-boxes, and consisted of white and brown bread sandwiches, a piece of pressed chicken, a pickle, and a lemon in which a peppermint stick had been inserted. At the third table a salad with nut bread sandwiches was considered sufficient. At the fourth table raw fruits of several kinds were served, and at the fifth table one of the guests was asked to pour the coffee from an old fashioned silver urn, and gold and silver loaf cake was passed on an old fashioned silver cake-dish.

When the first table had finished their bouillon a bell was tapped and they moved to the second table. Number fives took their places at number one, where they were served bouillon, while number ones were given the school lunch. At the next move number fours received bouillon, number fives the school lunch, number ones the salad. The next progression found number twos at the first table ready for bouillon, number fours receiving the school lunch, number fives the salad and number ones the fruit. The last move found number ones at the last table with number twos at table one, number threes at the second table, fours at the third, and fives at four.

As this arrangement left those at several tables without occupation until their turn came to be served, entertainment was provided for them in the shape of penny dolls to be dressed at the second table, at the third table a round table poem to be composed entitled "A Dream of Youth," for which the hostess had written the first line as follows: "'Twas a leafy day in June when the frogs were all in tune." At table four they practiced, with closed eyes, threading a needle, and the last table was given up to the enjoyment of an old fashioned "Button string," a relic of childhood days which the hostess had resurrected. Of course those who started at the first table were through before the others. They were sent to another room, where they found piles of old magazines, scissors, paste, pen and ink, and a blank-book for each. Each was directed to select such advertisements as appealed to her and to illustrate the course of her own life as she interpreted it and its possibilities from youth to old age, and to embellish the book with any sentiments that might suggest themselves. They were joined by the different groups in turn as they finished

their luncheon, and the rivalry as to who should make the best book soon became keen.

AN IRISH AUCTION

A CLEVER party for a church or club can take the form of an Irish auction. The invitation for this can be sent out in verse, many of the words beginning with the letters "Pat." These may read as follows:

Please patrol the club-house path
Or you will incur our wrath:
Never mind a rain or patter
There'll be pork upon the platter!
Patrick will be auctioneer,
Patronize him, never fear—
For his *bids* are his own *pattern*,
They talk brogue, they don't know Latin,
This is on St. Patrick's Day,
Come and laugh dull care away.

For the sale there can be all sorts of green and white articles and goodies, and these are presided over by Irish "Bids," who can be pretty girls with just enough sweet brogue to make one glad they "don't know Latin." Patrick as auctioner can wear a top-hat and have a shamrock in his buttonhole. He can have a sale of "Potatoes" sold singly (not by the bushel). They can be in small packages wrapped in brown paper, and great will be the hilarity as the bidding progresses.

Part of the program can include a concert by some little Biddies and Patsies, dressed in green and wearing bunches of the immortal "leaf." The boys could wear green trousers, white shirts, and top-hats, the girls white frocks with green overskirts, or aprons and garlands of green leaves. To an accompaniment of harp or mandolins they can sing such songs as "Wearing o' the Green," "Killarney's Isle," etc.

LANDING OF THE IMMIGRANTS

THIS party can be used by a large club when they entertain or for a paid entertainment, and is sure to be effective. Hold it in a hall, or a home with large rooms.

The room is supplied with a desk for the Commissioner, there is a doctor, custom-house inspector, police and matron. (If there is an audience a reporter could interview these with pleasing results.) Chairs are arranged in rows with the backs together, each group bearing the name of the country to be represented.

The whistle blows and a bell rings and the immigrants land. If there is an audience those from one country should enter at one time, if for their own pleasure all can enter at once and the officers assign them to their places according to their nationality. They should, of course, wear the dress of the peasant class of the country they came from, and bring their baggage.

While in the "retention pens" there can be music. Some Italian street singers can sing with an accordion accompaniment. A hand-organ can be heard, a Swedish mother can sing lullabies to her baby as she walks to and fro, a girl watching for her lover sings a love song. Much skill can be displayed in this feature as well as in the costumes.

The questioning of the immigrants will bring out many humorous answers, as to whether married, how much money they have, etc. The doctor can find cripples and blind, the examination of the luggage may reveal smuggled articles of a humorous nature, etc. Experiences can be told of the country from which they come, or of the passage. For refreshments, boys can bring in lunch put up in boxes, and coffee can be passed in bright tin cups. There is always a charm in dressing up for an entertainment, and this idea offers a wide field for originality and innovations.

A COLONIAL LUNCHEON

AN enterprising Woman's Club arranged this luncheon which proved both enjoyable and profitable. It was originally planned to have thirteen tables, representing the colonies ; but there were a few who thought that some people might have superstitious scruples against being seated at the thirteenth table, so the committee gracefully conceded the point by combining the Massachusetts Bay colonies in one table, larger than the others. Each table or colony was

assigned to one woman as hostess, who chose her own assistants, and as there were plenty of helpers the work of preparation did not fall heavily upon any one. The affair was well advertised by the publicity committee and tickets were sold in advance.

The decorations were confined mostly to the tables where each hostess gave full scope to her own taste, skill and originality. In each instance some feature distinctive of the colony represented was introduced. There was, however, one note which prevailed throughout the scheme, each table having the outline of the colony traced on it, giving an appearance of distinction.

At the Virginia table an old fashioned candelabra surrounded by a wreath of blue violets and red and white carnations held the place of honor in the centre of the table, and at each end tall silver candlesticks added to the general loveliness, the fine linen and old silver making a beautiful combination. The place cards were small medallions of George and Martha Washington pasted on rough-edged cards. The hostess and waitresses, garbed in Martha Washington costumes, were quaint and charming as they entertained their guests.

The Massachusetts colonies were distinctly colonial, with the wealth of historical material at hand.

The table was covered with an old blue and white homespun spread and a small ship representing the Mayflower graced the centre, while a short distance away was a small rock to represent that well known, well loved Plymouth Rock of historic renown. Near the table was an old spinning wheel loaned for the occasion, which added much to the colonial atmosphere. The effect was altogether quaint and charming. Cut-outs of Puritan figures served as place cards, and hostess as well as waitresses wore the Puritan costume of Priscilla.

The distinguishing feature of the New Hampshire colony was a huge White Mountain cake in the centre of the table, covered with white icing. This was later cut and sold at five cents a slice. The place cards which gave each guest the grant of a seat at this table were plain white. Both hostess and waitresses wore colonial costumes.

The centre of the Connecticut table was honored with a

miniature oak tree in a pot, surrounded by greenery, in memory of the Charter Oak. The place cards were miniature representations of the Charter and the attendants wore colonial costumes.

Maryland was very beautiful with a flat centrepiece of white flowers into which were interwoven with red and blue flowers the words "Maryland, My Maryland." The place cards were plain white, each one bearing a verse of "Maryland, My Maryland." Colonial costumes were worn here by hostess and waitresses.

Rhode Island was featured with a portrait of Roger Williams framed in the national colors, while at each end of the table were tall epergnes with four graduated tiers of flowers. The place cards were plain white, each bearing some reference to Roger Williams. Colonial costumes were worn.

New Sweden or Delaware was distinguished by a centrepiece of two dolls dressed in the old Swedish costumes. The hostess and waitresses also wore the national dress of that country, a striped gown reaching to the floor, a long apron with colored embroidery across the hem, chemisette, bodice, braided hair with a bow, a cap, and heavy low buckled shoes. The place cards were miniature scrolls of the Declaration of Independence.

A windmill graced the centre of the New Netherland or New York table. The decorations were blue and white, as were also the place cards which were cut in the shape of a half moon in memory of Hendrik Hudson and his ship of that name. The hostess and waitresses were picturesque in old Dutch costumes.

A flat floral piece forming the words "New Jersey" marked this table and the attendants wore the Quaker costumes of gray, as the colony was subsequently purchased by the Quakers. The place cards were drum shaped pieces of cardboard.

Pennsylvania had a beautiful floral piece in the shape of a bell. The hostess and waitresses were demure in Quaker gray as they carefully attended to the wants of their guests. The place cards were bell shaped.

Tiny little bouquets grouped to form the words "North and

"South Carolina" distinguished these colonies, with a doll in the centre dressed to represent Miss Columbia. The costumes were colonial and the place cards were miniature reproductions of the Grand Model.

The characteristic note of Georgia were mounds of cotton arranged in the form of miniature bales of cotton heaped high in the centre of the table. The place cards were of cotton batting each with an artificial flower thrust through the corner. The hostess and waitresses wore white costumes.

Each hostess introduced timely topics of conversation at her table, which added much to the sociability of the occasion.

At the Virginia table each one told a fabulous story either original or borrowed, weaving around it some grain of truth. At another table personal Declarations of Independence brought forth much amusement.

At one side of the hall a long table was loaded with home cooked food which found an abundance of eager purchasers. On the opposite side patriotic novelties characteristic of the day proved very popular with the young people.

The menu which was supposed to contain some feature peculiar to each colony included:

	Chilled Watermelon
Fried Chicken	Virginia Ham
	Mashed Potatoes
	Beaten Biscuits
Lettuce Salad garnished with sliced hard-cooked eggs	
Radishes	Pickles
Frozen Custard	Pound Cake
Coffee	Liberty Punch

FOURTH OF JULY LUNCHEON

ALTHOUGH this very colorful dinner was first given by a Woman's Club, during a Fourth of July celebration held in the town, it might, with a few changes in the menu, be successfully arranged for any patriotic occasion.

A hostess, who chose her own assistants and planned her own decorations, keeping of course to the general idea of the day,

was appointed for each of the twelve tables. In this way the work was so divided that no one was over burdened. Five women of the club acted as welcomers to greet the arriving guests and escort them to one of the tables, which feature added much to ease and friendliness.

The room itself was draped with red, white, and blue bunting with banners and streamers of the same colors extending from chandeliers to the corners of the room.

When the tables were all set, each with its individual decorative scheme, the effect was one of general loveliness. Prizes were given for the most beautiful and the most original tables, hence there was much pleasant rivalry which contributed to the success of the affair.

Uncle Sam and Miss Columbia Table

An unique centrepiece for this table consisted of dolls dressed to represent Uncle Sam and Miss Columbia standing with hands outstretched as if to welcome the guests.

Little pasteboard drum cases held the salted nuts and toy firecracker boxes were filled with bonbons.

Betsy Ross Table

An original note was achieved at this table where Betsy Ross herself was seated in a small chair to form the centrepiece. At her feet was arranged a plot of lawn from which sprang red, white, and blue flowers; while across her lap was a tiny flag. Runners of red, white, and blue extended from the centrepiece to each corner of the table, where they ended under tiny baskets of red carnations and white and blue flowers.

George Washington Table

Here the hostess wrought an original note by the ingenuity of her clever fingers. Around a bust of Washington on a pedestal of flowers, red, white and blue pencils stuck into flat corks made the bodies and feet for little 1775 figures, men with the tricorner hats and full skirted women. The men's figures she had cut double from stiff blue and buff paper, pasting the edges together. When gently pulled they slipped right over

the pencil. The women were made the same way, using flowered crêpe paper for the gowns and bone buttons for the faces.

Inauguration Table

A large blue bowl of red and white carnations stood in the centre of the table and at each corner a spread eagle cut from gilt paper, was laid on the cloth as a doily. The pattern for the eagle was taken from a ten dollar gold piece. The distance from tip to tip of the wings was about twelve inches and from the head to the tail seven inches. Dishes of nuts and bonbons were placed upon the eagle. From the chandelier to the corners of the table were money festoons made by cutting out of gilt paper a number of disks the size of a twenty-five cent piece. These were pasted together in pairs, first having a long thread laid between them which connected them through the middle and formed a chain.

Post Office Table

This table was decorated with toy trains, stage coaches and men on horse back, all loaded with tiny mail sacks filled with salted nuts and candies. The guests had great fun guiding the various conveyances around the table and peering into the small sacks.

Ship of State

For the centrepiece of this table a shallow dish about twelve inches in diameter was filled with water and placed in a pan a trifle larger. The outside pan was covered with blue crêpe paper that had been ruffled at the upper edge and came up over the top about an inch. The paper was tied in place with white ribbon three or four inches wide, and the space between the pans was filled with red, white and blue flowers and ferns. A small toy sail boat decorated with tiny flags floated in the smaller pan of water.

Fireworks Table

The most original table, the Fireworks, was the least expensive. The cloth was a paper upon which was pictured every kind of fireworks imaginable. Scattered over the table and

standing up firmly were huge red cannon crackers, holding up long fuses which seemed real enough but which proved to be handles to lids which formed the tops of the crackers; while the cracker itself was a long box filled with salted nuts. From the chandelier was suspended a huge bunch of flame colored strips mingled with gold tinsel which produced the effect of liquid fire.

Patriots' Table

In the centre of the table was the patriot's family tree,—a small potted green shrub to which were fastened tiny dolls to represent different Colonial patriots, such as George Washington, Paul Revere, John Hancock, Franklin, and others.

Geranium Table

Geraniums formed the charming floral decorations of this table. A blue glass bowl filled with red and white geranium blossoms and their green leaves made a gay centrepiece, while a bunch of flowers at each plate gave to the table an additional touch of color.

Rose Table

A blue glass basket of red and white roses held the place of honor in the centre of the table, while graceful vines even trailed to the corners.

Colonial Table

An old fashioned candelabra surrounded by a wreath of red and white carnations mingled with blue flowers, graced the centre of the table and at either end were tall silver candlesticks. Little blue and buff cocked hats held the salted nuts and bonbons.

Red, White and Blue Table

The white cloth had one broad band of red and another of blue ribbon, edged with smilax, crossing each other in the centre of the table. A moss ball filled with tiny waving flags formed the centrepiece.

Between courses, interesting games were played. For

instance, pictures of Washington, Franklin and other prominent men were cut in halves and placed at each cover. Care was taken that those whose halves matched did not sit together. The men passed their halves rapidly around the table, the women retaining theirs, to see who could soonest find partners. A prize was given to each of the lucky two.

Between other courses, cards were passed around on which had been written quotations or nicknames of patriots which were to be identified. Half a minute was allowed for each identification. For example :

“Don’t give up the ship.”	Lawrence
“First in war, first in peace, first in the hearts of his countrymen.”	Washington
“We have met the enemy and they are ours.”.....	Perry
“Don’t fire until you see the whites of their eyes.”....	Prescott
Old Rough and Ready.....	Taylor
Lighthorse Harry.....	Henry Lee
The Swamp Fox.....	Francis Marion

Signers of the Declaration of Independence

“The oldest and the wittiest, too, Of this brave band of patriots true.”.....	Benjamin Franklin
“Demosthenes of Maryland styled, Of family fine and manners mild.”.....	Samuel Chase
“The man who eighty miles did ride, The vote for Delaware to decide.”.....	Caesar Rodney
“Of Quaker birth, this Singer, wary, Became first Naval Secretary.”.....	Joseph Hewes
“Maryland did this Croesus give, Who all the Signers did outlive.”.....	Charles Carroll
“On the cobbler’s bench twenty years of his life, The clearest of heads in our days of strife.”....	Roger Sherman
“An early graduate of Yale, His courage ne’er was known to fail.”.....	Philip Livingston
“To his dog kennel fled in haste, When Britishers his farm laid waste.”.....	John Hart

- "A member of old Penn's first class,
In wit and cheer he did surpass.".....Francis Hopkinson
- "The Revolution's financier,
Who sacrificed his fortune dear.".....Robert Morris
- "An Englishman who helped our strife,
And in a duel lost his life.".....Button Gwinnett
- "Never imprisoned was this Signer,
Unlike the others from Carolina.".....Thomas Lynch, Jr.
- "A delegate from Maryland's lines,
Elected to Congress just five times.".....Thomas Stone
- "A slave importer in early life,
A naval aid in time of strife.".....William Whipple
- "A Harvard freshman at fourteen,
Became a lawyer famed and keen.".....Robert Treat Paine
- "He plainly signed, that George III need
Not wear his spectacles to read.".....John Hancock
- "But three months' schooling was the fate
Of this Supreme Court Judge of State.".....John Morton
- "The only clergyman on the document,
A Scot, and Princeton's learned President.".....John Witherspoon
- "Two Signers on same Fourth of July
Just fifty years afterward did die.".....Thomas Jefferson
and
John Adams
- "Two brothers from Virginia came
To sign this Document of Fame.".....Francis Lightfoot Lee
and
Richard Henry Lee
- "Devoted to his countryside,
Vice President of U. S. he died.".....Elbridge Gerry
- "The youngest who the draft did sign,
But twenty-seven at the time.".....Edward Rutledge

Menu

- Chilled Watermelon
- Lobster Firecracker Croquettes
- Yankee Doodle Salad
- Creamed Potatoes or Potato Chips
- Continental Ice Cream
- Fourth of July Cake
- Cannon Balls
- Liberty Punch

Lobster Firecracker Croquettes

1 cup cold cooked lobster	1 egg
2 tablespoons butter	1 cup bread crumbs
1 teaspoon lemon juice	2 tablespoons flour
Salt and paprika	1/2 cup top milk

Blend butter and flour together and stir in the milk. Cook for a few minutes, stirring constantly. Then add the lemon juice, salt and pepper to taste. Add the lobster meat and half the bread crumbs and spread on a platter to cool. Shape into a dozen cylindrical "firecracker" croquettes. Brush over with the beaten egg and roll in very fine bread crumbs. Fry a delicate brown in deep fat and sprinkle with paprika. Stick a small piece of macaroni or spaghetti into one end to simulate a fuse. Serve hot.

Yankee Doodle Salad

Mix equal portions of diced celery, tomatoes and sweet red peppers with mayonnaise; with this mixture fill small nests made of lettuce leaves; stand saltines on end so that four form a hollow square; tie in place with blue baby ribbon; place in each box a portion of the salad.

Continental Ice Cream

Vanilla ice cream with cut up cherries or strawberries in it. Served in paper cases made to represent cocked hats worn by Colonial soldiers.

Cannon Balls

Take equal weights of dates, figs and raisins and grind into a food chopper, alternating the fruit so as to mix as you grind. Form into balls, using powdered sugar. Roll in red sugar.

Fourth of July Cake

White Part

$\frac{1}{2}$ cup shortening	1 cup cake or pastry flour
1 cup sugar	$\frac{1}{2}$ cup cornstarch
$\frac{1}{2}$ cup milk	2 teaspoons baking powder
Whites of 4 eggs	

Cream shortening and add sugar gradually. Add milk alternately with the flour, cornstarch and baking powder which have been sifted together. Fold in stiffly beaten egg whites and flavor with vanilla. Bake in two layers in a moderately hot oven (375 degrees).

Red Part

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup milk
1 cup sugar	2 cups cake or pastry flour
4 egg yolks	2 $\frac{1}{2}$ teaspoons baking powder

Red Coloring

Cream shortening and add sugar gradually. Add well beaten egg yolks and then the milk alternately with the flour and baking powder which have been sifted together. Color with red food coloring and flavor with raspberry. Bake in two layers in a moderately hot oven (375 degrees).

Put the cake together with jelly, alternating the white and red layers and having a red layer at the top. Cover with thin white icing. Make the date 1776 on this in red icing and decorate with thirteen stars.

Liberty Punch

Squeeze into a mixing bowl the juice of 8 lemons, and add 1 pint of strained tea, 2 cups sugar, 4 sliced oranges and a small can of grated pineapple. Place on ice to chill; when ready to serve add 2 quarts of grape juice, 2 quarts chilled carbonated

water, 3 diced bananas, and a cup of maraschino cherries. Mix well and pour slowly over the ice in the punch bowl.

Amounts of Food Required to Serve One Hundred

Soup	5 gallons
Chowder	8 gallons
Fried Oysters	3 gallons
Meat Loaf	24 pounds
Sauce for above about 8 quarts	
Meat—Beef	40 pounds
Ham	40 pounds
Chicken — for pie, creaming or fricassee, $\frac{1}{4}$ pound raw for each person	
For roasting	$\frac{1}{2}$ pound

Dinners and Suppers

Chicken Salad	22 quarts
Potato Salad	24 quarts
Vegetable Salad	24 quarts
Fruit Salad	18 quarts
Canned Vegetables 1 pint can serves six	
Rolls	200
Bread	10 loaves
Butter	5 pounds
Ice Cream 6 to 7 servings to a quart	
Pie 8 portions per ten inch pie	
Coffee 3 pounds to make 7 gallons	
Cream 2 quarts and 1 quart milk	
Sugar	7 pounds

(85 Servings)

Hot Smoked Tongue	
Spinach Mold	
Potatoes hashed in cream	
Rolls	
Suet Pudding	Lemon Sauce
Coffee	
9 tongues	
5 number 10 cans of spinach	
$\frac{1}{2}$ dozen eggs (for garnish)	
3 bunches of carrots (for garnish)	
$\frac{1}{2}$ bushel of potatoes	
$4\frac{1}{2}$ pounds of butter for table and for seasoning	
3 quarts of milk	
Rolls	
1 can number 10 molasses	
3 pounds of suet	
$1\frac{1}{4}$ dozen eggs	
$1\frac{1}{4}$ quarts of buttermilk	
1 dozen boxes of raisins	
$13\frac{1}{2}$ pounds of flour (white and graham mixed)	
Soda, spices, salt	
10 lemons	
4 pounds of sugar (for sauce and coffee)	
1 pound of butter for sauce	
About a half package of corn starch	
2 quarts of cream	
$3\frac{1}{2}$ pounds of coffee	

(139 Servings)

Roast Lamb	Currant Jelly
Mashed Potatoes	Asparagus dressed in butter
	Rolls
Cottage Pudding	
Coffee	

60 pounds of lamb
10 glasses of jelly
2 dozen cans of asparagus
1 bushel of potatoes
Rolls
8 pounds of butter
 $2\frac{1}{2}$ quarts of milk
6 $\frac{1}{2}$ pounds of sugar (coffee, pudding and sauce)
10 eggs
5 pounds of coffee
4 quarts of cream

(133 Servings)

Fried Oysters Cole Slaw
Buttered Beets
Hot Rolls
Ice Cream Assorted Cakes
Coffee

4 gallons oysters
Bread crumbs
3 dozen eggs for breading oysters and dressing slaw
4 pounds of lard for frying
1 bushel cabbage
3 number 10 cans of beets
Rolls
6 pounds of butter
1 dozen peppers
1 can pimientos
5 pounds of coffee
2 pounds of sugar
 $3\frac{1}{2}$ gallons of ice cream
12 dozen macaroons, lady fingers

(83 Servings)

Breaded Veal Cutlets		
Macaroni with Tomato Sauce	Peas	
Biscuits		
Individual Jellied Fruit Salads		
Wafers	Coffee	

18 pounds of veal steak
 $\frac{1}{2}$ dozen eggs
 6 packages of macaroni
 6 pounds of butter
 2 number 10 cans of peas
 1 can of peaches, 1 can pears
 2 cans of pineapple
 4 lemons, 9 grapefruit
 1 dozen oranges
 1 pound of malaga grapes
 1 pound of sugar (the sweetened juices of the canned fruits
 were also used)
 4 boxes of gelatine
 8 heads of lettuce
 2 quarts of salad oil
 2 boxes of wafers
 3 pounds of coffee
 2 quarts of cream
 2 pounds of loaf sugar

Luncheons

(140 Servings)

Jellied Chicken		
Rice Croquettes with Cheese Sauce	Peas	
Hot Parker House Rolls		
Baked Apples	Whipped Cream	
Cookies	Coffee	

60 pounds of chicken
 1 dozen boxes gelatine
 5 pounds of rice
 5 pounds of cheese
 10 quarts of milk
 6 pounds of butter
 3 number 10 cans of peas
 Rolls (3 quarts of milk, 9 pounds of flour, 1 pound of butter, 3 yeast cakes)
 2½ pounds granulated sugar
 1½ bushels of apples
 6 quarts of cream
 5 pounds of coffee
 3 pounds loaf sugar
 12 dozen cookies

(100 Servings)

Oyster Patties

Browned Potatoes Stringless Beans

Hot Rolls

Hearts of Lettuce French Dressing

Hot Cheese Sandwiches Coffee

3 gallons of oysters
 100 patty shells
 4 quarts of milk for cream sauce
 1½ pounds butter for cream sauce
 2½ pounds flour for cream sauce
 2 pounds of butter for butter balls
 2 dozen heads of lettuce (cut 4 and 5 portions to a head)
 2 quarts of olive oil
 $\frac{2}{3}$ quart of vinegar
 4 number 5 cans of beans
 3 loaves of bread
 2 pounds of cheese
 4 pounds of coffee
 5 pints of cream
 2 pounds of sugar
 $\frac{2}{3}$ bushel potatoes

DINNERS AND SUPPERS

Meat Loaf	Italian Sauce
Mashed Potatoes	String Beans
	Rolls
	Mixed Pickles
Apple Pie	Ice Cream
Cake	Coffee

Meat Loaf

20 pounds beef	2 quarts hot stock
4 pounds salt pork	$\frac{1}{3}$ cup salt
4 tablespoons minced onion	$\frac{1}{8}$ cup mixed herbs
3 quarts stale bread crumbs	2 teaspoons pepper
15 eggs	

Pass the meat and onion through the food chopper. Moisten the crumbs with the stock, add the seasonings, blend and combine with the beaten eggs. Bake slowly in square bread pans, basting occasionally with a little bacon drippings and hot water.

The sauce really needs a word of explanation rather than a recipe — it is a tomato sauce made particularly savory by the addition of minced green pepper or pimiento, a little minced onion and, if liked, one cup of finely chopped olives.

Smothered Chicken or Roast Ham	
Candied Sweet Potatoes	
Green Peas	
Rolls	
Sweet Pickles	
Cranberry or Currant Jelly	
Lemon Pie	Fruit Salad
	Coffee

Smothered Chicken

For the Smothered Chicken use young chickens if available, dividing these in portions for serving, then laying them in a baking pan with a few slices of salt pork. Dredge with flour,

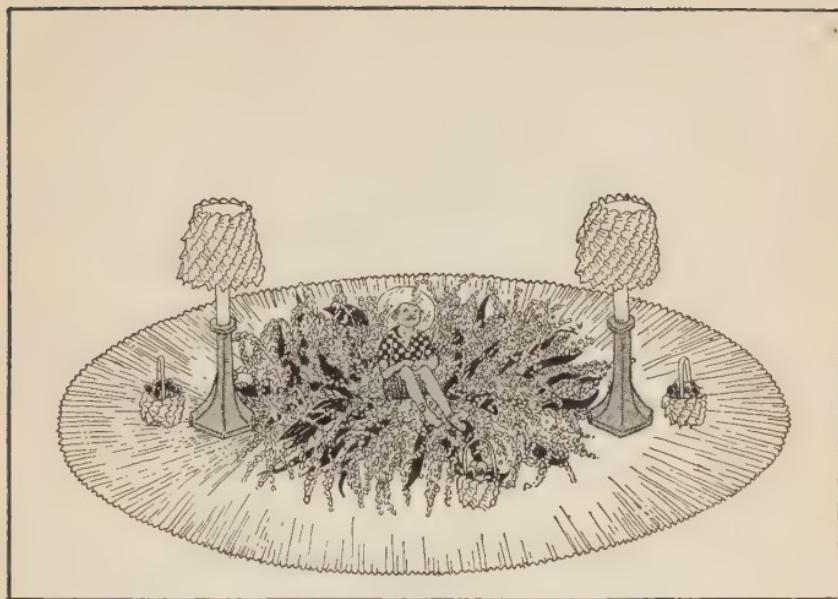
cover and bake three-quarters of an hour, then uncover and allow the chickens to brown. For the gravy to serve with the chicken use two cups of the fat in the baking pan, add two cups of flour and when thoroughly blended, five quarts of chicken stock and milk mixed, or all chicken stock, with salt and pepper to taste. The quantity of chicken allowed per dish must depend on the sizes of the birds — either one-quarter or a half being necessary.

If the cost of young chicken is prohibitive use fowl instead. Disjoint and simmer or cook in the fireless cooker until tender. It will take longer to prepare fowl, but it is rich in flavor and much less costly. Arrange in a baking pan, dredge with flour and place on top several slices of fat salt pork. Bake slowly until brown, preparing the gravy as above.

Cook the ham very slowly until tender, having a cupful of vinegar, a teaspoon of cloves, a teaspoon of dry mustard and a few celery tips in the water with it. When tender, transfer to a baking pan, skin and stick whole cloves in the fat. Sprinkle thickly with brown sugar and bake slowly for one hour. Slice thin. If liked a cider sauce may be served with this.

Chicken Shortcakes
Hot Rolls
Cole Slaw Celery
Fruit Tapioca Cake
Coffee

Fruit Cocktail
Roast Turkey Jellied Cranberries
Creamed Potatoes
Rolls
Lettuce and Olive Salad
French Dressing
Lemon Sherbet Small Cakes
Coffee



CHAPTER XI

ENTERTAINING OUT OF DOORS

The great outdoors is calling us,
And we're glad to listen, too;
We even like to answer back,
With a rousing old, "Hoo! Hoo!"
So don your knickers, grab your hat,
And pack your bag with laughter,
I'll guarantee that there will be
No "head" the morning after.

CORN ROAST

WHENEVER possible, one should choose an evening when there is to be a full moon. If desired, a word or two may be added to the invitations urging the girls to wear middy blouses, etc., though in most communities such a caution is unnecessary when the affair is known to be a corn roast.

When the guests arrive, they are shown out to the veranda, which has been made comfortable with chairs, hammocks, rugs, and cushions enough to accommodate all the guests. Small tables, each set to seat four guests, are found there, and may be decorated in any of the following ways:

1. On each table a bouquet of corn tassels with wild ox-eyed daisies. Candles with shades of orange crêpe paper. Tiny orange paper baskets at each place for salted nuts or candies. A strip of orange crêpe paper laid across the cloths, and edged with yellow daisies and their foliage.

2. Bouquets of the deep blue corn-flowers (Bachelor's buttons) in four tiny glass vases set at the corners of the tables, and connected with ribbon matching in color. Shades of crêpe paper in harmonizing tint of blue, and nut containers etc., made of the same paper, with a knot of the flowers tied to the handles.

3. On each table, a centrepiece formed of a doll dressed in farmer's costume (blue overalls and wide straw hat) with a tiny rake or hoe in his hand and corn tassels laid in a wreath



around him on the cloth. Place cards are toy garden implements, procurable at any toy store.

4. A little darkey doll sitting in a "corn patch" made of corn tassels. Yellow or orange crêpe paper laid across the cloth, with salted nut baskets, and candle shades of the same. Favors or place cards are tiny banjos, bought at a favor store, with a slip of paper bearing the name of the guest and some line from a popular song. "Way down, way down, way down yonder in the corn fiel'," "The corn-top's ripe an' de meadows in dere bloom," or similar lines would be appropriate. Or place cards could be made using a line of verse, and a pen and ink sketch of a banjo, or a moon and corn-stack sketch.

Any one of the above schemes of decoration is easy to arrange, and appropriate for this "modern" corn-roast. Or many of the ideas contained in the above four-table schemes, could be combined for one party, by a hostess who wants something more elaborate.

For a short contest before the roast the men are given little card score pencils, using as many different colors as there are men. The same colors are passed to the girls of the party and all are given sheets of paper with the following list of questions:

Farmer's Almanac Examination

1. What vegetable does a policeman walk on? Beet, beat.
2. What vegetable has been through the fire? Chard, charred.
3. What vegetable always gives an invitation? Lettuce, "let us."
4. What vegetable is found in a crowd? Squash.
5. What vegetable is the plumber's favorite? Leek, leak.
6. What herb do women dread? Thyme, time.
7. What herb is found in the stable? Sorrel.
8. What herb is full of regret? Rue.
9. What herb is the most learned? Sage.
10. What herb is the most comforting? Balm.
11. What vegetable is used in a laundry? Mangel, mangle.

Of course the answers are not included in the lists of ques-

tions, and when the time limit is up, the guesses are collected, and prizes given for the best and worst lists.

Of course, at this "modern corn roast" there is really no way to roast the corn out of doors, so the hostess must steam it in large kettles. Or if the house is large and has one or two large fireplaces, the guests may amuse themselves by roasting the corn over the coals and later eating it at the tables.

If the hostess lives where it is possible to give a real corn roast, the tables set on the porch will, of course, be unnecessary.

After all the guests have arrived the hostess announces that the first thing to do is find the bonfire.

The location of the bonfire should be in some near-by field or patch of woodland, and the way there should have been previously marked with chalk arrows by the hostess, taking care to make the route as long and as roundabout as possible. After showing the couples the first arrow, she leaves them to follow the course, while she is free with her helpers to superintend the last arrangements.

One word here as to the greatest luxury of a corn roast. Only those who have tried the method can realize what a difference this one point can make. And that is, *Steam Your Corn First*. The hostess should steam or boil her corn until tender, before the guests try to roast it, and she will be well repaid for the little extra trouble.

When the guests, following the chalk arrows, reach the place where the bonfire is to be they find the fire all laid and needing only a match. There are plenty of rugs and cushions in evidence, and a long stick, pointed on one end, for each person.

A freezer full of ice cream, served with home made cake, is brought from the house and distributed and eaten round the replenished fire.

A FISHING TRIP

THE last meeting of the Teachers' Club, held in June, at the home of one of the members a little way out of the village, was a delightful affair. Many branches of trees and vines placed about the piazza, gave the appearance of woods. Around the piazza and from the trees on the lawn were hung Japanese lanterns. Chairs were arranged in groups of two.

Each girl was presented with a small pencil on which a number was written. Each man was given a sheet of paper at the top of which was a number, and a pencil sketch or a small picture suggestive of fishing cut from a paper. Underneath that the following questions were neatly written.

1. What fish is a cape on the New England Coast?
2. What fish would at least make an attempt at it?
3. What fish doesn't need to swim?
4. What fish would never win in an argument?
5. What fish is equipped for a duel?
6. What fish would be useful in a lumber yard?
7. What fish suggests a toy and part of a fish?
8. What fish does the pilot dread?
9. What fish is dishonest?
10. What fish belong to the millionaire?
11. What fish is a whole world in itself?
12. What fish has a name of a young animal and a victim?
13. What fish is puffed up?
14. What fish is a military instrument?
15. What fish is also a dog?
16. What fish is a fisherman?
17. What fish is one pitch of a singer's voice?
18. What fish is a past tense of an odor?
19. What fish is always finding fault?
20. What fish is melancholy?
21. What fish is popular in winter?
22. What three fish are in the sky?
23. What fish would conquer in a wrestling match?
24. What fish is also a monarch?
25. What fish suggests a whipping?
26. What fish suggests a woman's jewelry?
27. What fish is useful in the navy?
28. What fish can take good aim?
29. What fish can be found in every bird cage?
30. What fish is part of a shoe?

Answers. — 1. Cod. 2. Dab. 3. Flying fish. 4. Flounder. 5. Swordfish. 6. Sawfish. 7. Dolphin (doll-fin). 8. Rock. 9. Shark. 10. Gold and silver fish. 11. Globe. 12. Lamprey (Lamb-prey). 13. Balloon. 14. Drum. 15. Hound. 16. Angler. 17. Bass. 18. Smelt. 19. Carp. 20. Bluefish. 21. Skate. 22. Star, Sun and Moon. 23. Mussel (Muscle). 24. King. 25. Whale. 26. Herring (Her ring). 27. Torpedo. 28. Archer. 29. Perch. 30. Sole.

Each man was asked to find the girl whose pencil number corresponded with the number on his paper, and together, work out the answers to the questions. After a reasonable time the hostess rang a bell and asked each couple to count the number of answers that they had correct, as she read them aloud. The couple having the greatest number correct was given boxes of

candy representing fishes. The two having the fewest correct were given tiny fish poles.

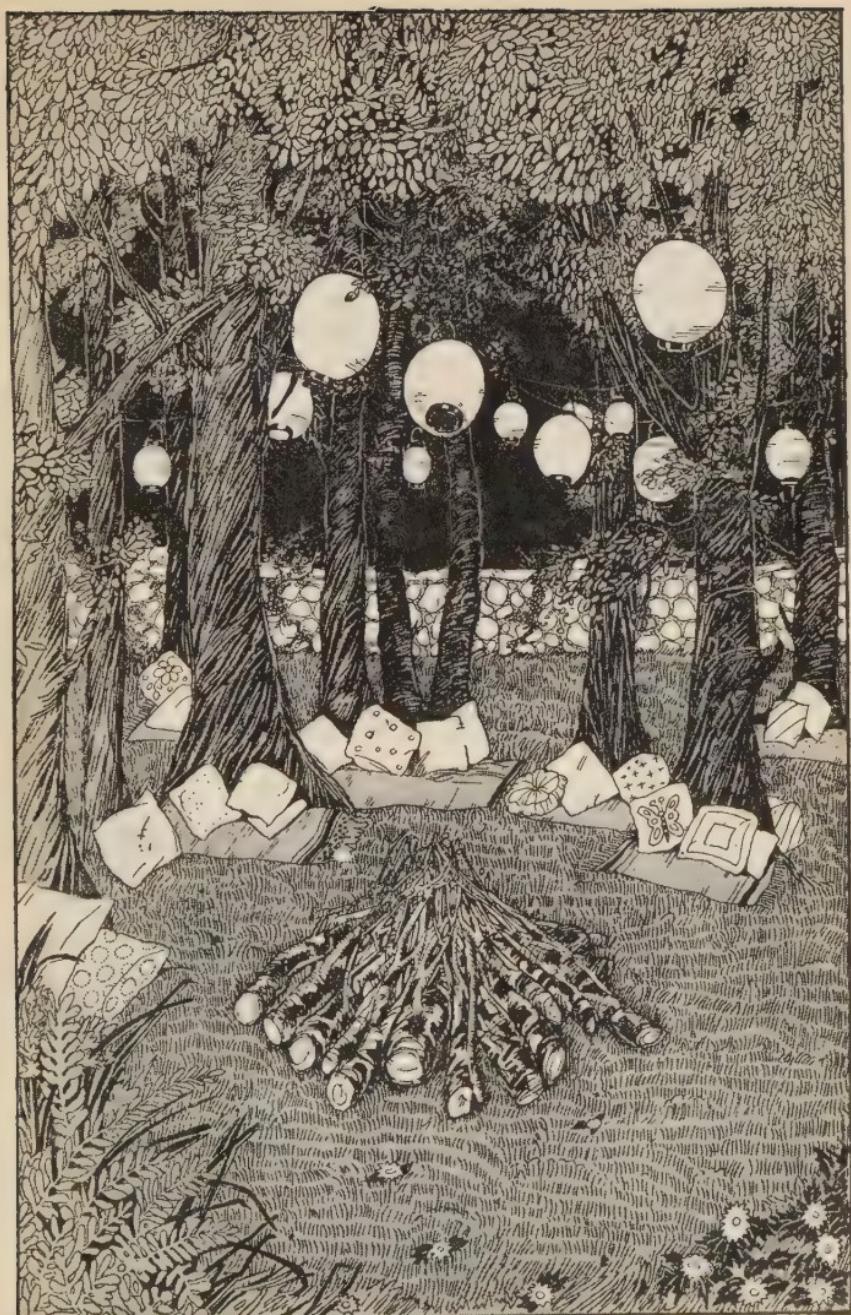
Afterward we danced to the music of the radio placed just inside the window, and joined in singing popular songs. Then, still out-of-doors, we were served with salmon salad, buttered rolls, hot chocolate, and little cookies cut to represent fish. When leaving, all expressed the opinion that the good time had been a "lucky catch."

INLAND CLAM BAKE

"Tho far from the sea
I think you'll agree
That most of the seashore has moved here to me.
So bring pickles and cake,
And for old frolic's sake
Our orchard will furnish a real seashore bake."

THE invitations should be written on pieces of white cardboard cut to represent a clam-shell. A few pieces of seaweed soaked in water and stuck in one corner, help to give a "sea" flavor. The plain envelopes bearing the invitations may also be decorated with the seaweed. In addition to some such verse as the above, each invitation should bear the name of the hostess, the date, and the time of assembling, which should not be later than four o'clock in the afternoon. This allows the party plenty of time for preparing the "bake."

On arriving, the guests, who are clad in "middies" and other costumes such as they would wear at a real seashore affair, find the orchard, or back yard, decorated with Chinese lanterns, and a profusion of pillows, rugs, and other comfortable arrangements for seats. In the centre is a large bonfire laid ready for lighting. If the hostess has a bit of real woodland within a quarter of a mile of her house, the affair can take place there, as a bit of woods affords more facilities for lighting, and stringing lanterns. Tree trunks also make backs against which to arrange pillows and rugs, and above all there is the best opportunity for the various "stunts" that are the "surprise" part of the menu. Lacking woods, however, an orchard or shady back yard that is not too much under the eyes



of the neighbors, may be arranged to form an attractive setting.

When all have assembled, the hostess gives to each a piece of paper and a pencil and the following list of seashore questions. These of course, are to be minus the answers.

Seashore Secrets

1. What ammunition is found at the seashore? (Shells.) 2. What tree is found most often? (Beech, " beach.") 3. What moral attribute is found at the shore? (Sand.) 4. What part of a ship do bargain hunters love best? (Sails, sales.) 5. What part of a ship is most courteous? (Bow.) 6. What part of a ship is the most pugnacious? (Spar.) 7. What part of a ship wears a frown? (Stern.) 8. When does a farmer love a ship the best? (When she is plowing the waves.) 9. What sort of mourning does a sailor's widow wear? (Seaweeds.) 10. What sort of jewelry is disliked the most by a sailor? (Watches.) 11. What physical exercise relieves the tedium of a voyage? (Boxing the compass.) 12. What parts of a ship is a jockey most acquainted with? (Bitts, bits, and hausers, horses.) 13.



Why do girls love a harbor? (Because there are so many buoys there.) 14. What sort of animals are always carried on a voyage? (Sea-dogs and cat-o'-nine-tails.) 15. What part of a ship is found at a shoe shop? (Pumps.) 16. What kinds of canned fruit are found at our summer resorts? (Preserved peaches and pears, pears.) 17. When does a wave resemble a mermaid? (When it is a comber.) 18. What kind of flowers grow at the seashore? (Sea anemones.) 19. What can they use for messenger boys at the beach? (Sea urchins.) 20. What kind of a fish are you when you try to answer these questions? (Flounder.)

After a suitable length of time the answers are read and the guesses corrected, while simple prizes may be given to the best and worst lists.

By this time it will be time to start the supper. The men of the party will take charge of the fire, hanging over it on forked sticks with a bar across, the big kettles filled with clams in the shells. The kettles must be covered closely, and the clams steamed in their own liquor until they open. A number of large preserving kettles will be needed, and it may be that two or three fires will be easier to handle than one large one. One bushel of clams will feed plentifully twenty or twenty-five people. They can be sent on ice from the nearest beach and will travel in good condition any distance up to a hundred miles.

While the clams are being attended to, the hostess distributes tiny pink envelopes to the girls, and white ones to the men. Each envelope contains directions for doing one thing, one white and one pink envelope having the same enclosure so that couples work together.

1. Find the breadfruit tree.—This contains loaves of sandwich bread in waxed paper, hung on the boughs, bread-knives, butter in a pail of ice at the foot, and the command, "Please prepare plain sandwiches." A pile of wooden or paper plates are in waiting to receive the finished product. If other kinds of sandwiches are desired another tree with the necessary things for making them is prepared.

2. Find the South Sea lemon groves.—There the trees are hung with lemons, knives, and squeezers, with a large punch

bowl at the bottom and directions for preparing fruit punch.

3. Find the sugar cane plantation.—This adjoins the lemon grove and contains sugar for sweetening, and various fruits to add to the fruit punch. Here should also be a cake of ice wrapped in burlap, and a pail of water to use for the punch, and to clean the ice.

4. Find the Mediterranean olive orchards.—These are formed by a tree carrying various condiments as well as bottles of olives, and pickles.

Continue these directions until everyone has something to do and all the tasks are completed. The couples follow signs pinned on the bushes and chalked on stones until they find the place they are looking for.

When all these various small tasks have been accomplished, the clams should be done. There may be platters of cold sliced chicken or ham, to eat with the clams, or a lobster or salmon mayonnaise salad.

The guests eat from wooden plates, and use paper napkins.

Near the end of the meal a neighbor's boy who is in the secret should be instructed to rush in and shout, "Ahoy! Captain! I beg to announce that an iceberg has been sighted on the port bow." The guests follow to where a freezer full of ice cream has been brought by him in a wheelbarrow. Then the cakes are served with the cream.

After supper is over, the lanterns are lighted and the hostess gives to each guest pencil and paper and a slip bearing the name of some well-known sea song. These slips are numbered and the one owning slip No. 1 must rise and act out his or her song. The others meanwhile watch carefully, and write down on their slips of paper what song they think is being acted. Then No. 2 follows, and so on till all have performed. No spoken guesses are allowed. Some songs for suggestions are, "Nancy Lee," "My Bonnie Lies Over the Ocean," "The Midshipmate," "Rocked in the Cradle of the Deep," "Bounding Billows," etc. Many others will suggest themselves or can be found in any old book of songs. Only the best known, however, should be chosen. Prizes may be given for the best and worst lists of guesses, and another prize should be awarded by

sealed ballot for the best actor. The rest of the evening is spent around the fire story-telling.

THE CLOVER FÊTE

IF you wish to increase the receipts from your summer-time lawn party, try giving a Clover Fête as we did. The first step in creating this big success was by sending a personal invitation to every one in our town whom we thought could be induced to come. We made these invitations as mysterious as possible, as nothing seems to attract people as much as a desire to "see what you are going to have." We were fortunate in finding at the printer's cuts of clover leaves in various sizes, and these were used freely in newspaper advertising. One of the small cuts we used for the invitation. The printing was in green ink on white paper, and the envelopes were addressed in this way:

Mr. and Mrs. Everybody in Town
(Cut of clover leaf)
If you want to be in Clover
Look within, and then Come Over!

Inside an outline of our attractions began:

Our Clover Fête will be up to date
With ideas that are new—
We want you to come for an evening of fun
Bringing a friend or two.

Our features included: 1. A good summertime supper. 2. Candy. 3. Lemonade. 4. Grab bag. 5. Favors and Souvenirs. 6. Cook books. 7. Fortunes.

The tables were decorated with clover blossoms and field grasses and were lovely. The menu-cards held an imprint of the ever present clover leaf, and paper napkins in clover design were used. The candy booth was resplendent in decorations of emerald green on white. We adopted emerald or grass-green and white as a color scheme as being unusual at the time of year and it proved very effective. Many of the candy boxes had only a green paper clover pasted on the white surface and tied with green ribbon.

The old oaken bucket seemed a suitable receptacle for our lemonade, which was sold by rosy-cheeked girls. The costumes were simple yet charming, and each girl wore a dainty little sunbonnet.

For our grab bag we had a large spider web. This was made of large silvered cord with tiny electric lights put in for dew-drops and the whole edged with mammoth clover leaves of wired grass-green paper. The effect was lovely. The gifts for the children with green strings tied to them were hidden under this web.

Favors and souvenirs were mostly small things that sold for not more than fifty cents, as we had found that more expensive things do not sell as well. Any number of novelties in the shops show clover leaf designs, but we cleared the most money on the things that we had made ourselves.

Cretonne can be had in several clover leaf and blossom designs, and this we made into attractive bags and novelties.

The cook books that we had for sale were made up of recipes furnished by our own Church ladies. A clover bookmark in each, gave the touch we desired. We had a number of fortune features, too, using ideas in which the clover could be incorporated. The most popular proved to be this: We collected boxes of various sizes, placed a favor and a fortune inside each and wrapped the whole box in white paper with a green clover leaf seal. These boxes we sold for ten cents each.

THE FEAST OF MON DAH MIN

THE earth is mother of us all. We ever come back to her to learn—also to play. We stifle in the breath of the conventional drawing-room. We weary of bridge, the dance and the menu plus. We like to be simple, real, natural. Hence we take to the open. Back to the soil, the tall timber-lands, or the sea we go. There every day is a wonder day, and we are once more children of the earth.

The hostess who hits the trail of pristine hospitality, and leads her guests back to nature is sure of a following. Any hostess may do this if perchance she is so fortunate as to dwell

" by the big sea water, or on pleasant river courses, in the shadow of the forest, or in the sunshine of the meadows."

Such a hostess may summon "runners" to bear the birch-bark invitations to her "Nature Divertissement." She may call it "The Feast of Mon dah min"—corn, or "An Indian Feast," or "An American Feast," for the Indian is the only true American. The invitation on the birch-bark roll, securely tied with sweet grass, may read as follows:

"When the Harvest Moon first hangs her horn in the night sky, as the sun drops low, you are asked to come to the lodge of to partake of a genuine American feast."

Or, "On the twenty-first day of the Moon of Falling Leaves, when the sun is half way down the horizon, asks you to come to her lodge to celebrate the 'Feast of Mon dah min.'"

Should the feast begin in the middle afternoon, games may be arranged. Bow and arrow contests, bowl and peach stone game, bead stringing matches, foot races, and even a game of Lacrosse.

At sundown, when sports are over, or when guests have assembled at the lodge, the men are given stringless bows of various sizes to which are attached these words:

"As unto the bow the cord is
So unto the man is woman;
Though she bends him she obeys him,
Though she draws him yet she follows,
Useless each without the other."

Members of the fair sex are given bow-strings of various lengths. Now the sport begins. Each man must find the cord that fits his bow. The maiden possessing it becomes his partner for the feast.

Then host and hostess, followed by the Hiawathas and Minnehahas, hit the trail to a bluff or wooded spot. There are found the glowing embers of a great fire, over which hang two large kettles. One contains a corn soup, the other a piece of deer meat. The steaming soup is ladled into wooden or earthen bowls, and eaten with wooden or shell spoons. After the serving of the soup, the kettle of deer meat is uncovered. Each guest is given a generous portion. With the deer meat

is served Indian wedding-cake. The dessert is prepared by the guests themselves, and consists of roasted apples and nuts with each guest roasting his own.

By the time the feast is finished, the blanket of night will have fallen. Then the fire is heaped high with logs, and as the flames leap and dance the hostess speaks thus:

“That the feast may be more joyous,
That the time may pass more gayly
And our guests be more contented.”

“Sing for us, O Ganowis!” A singer dressed in Indian costume appears and accompanied by the tom-tom chants several of the weird Indian melodies in the firelight.

Again the voice of the hostess is heard repeating:

“That the feast may be more joyous,
That the time may pass more gayly,
And our guests be more contented,
You shall hear some tales of wonder.”

“Tell for us, O Granahaha, some legends of your people, some traditions.”

“With the odors of the forest,
With the damp and dew of meadows,
With the curling smoke of wigwams,
That like voices from afar off
Call to us to pause and listen.”

Thereupon a professional story-teller approaches and tells some of the beautiful Indian nature myths and legends. As she enters, dressed in costume, she says, “Hanio,” which means “Gather round and I will tell you a story.” At the close of each story she says, “Na ho,” meaning “the end.”

If the guests are familiar with Indian lore, this substitution may be made for the professional story-teller. Give each guest a small log or bundle of fagots. As each guest throws his log or fagots on the fire he tells an Indian story, as they burn. When he has finished, the hostess again says:

“That the feast may be more joyous,
That the time may pass more gayly,
And our guests be more contented.”

"Dance for us, O Ouhn yah dah gah!" And the feast closes with Indian dances whose symbolism is explained as each is danced.

This Indian Feast may be given during the Harvest Moon, in the Moon of Falling Leaves, later during the Hunting Moon, or even the Cold Moon.

A PORCH PARTY

AN evening porch party is a most delightful way to entertain during hot weather. Cards may be sent out with "Porch Party" written under the name and address, date and hour. On the day of the party string two dozen Japanese lanterns about the porches of the house, also fasten a few upon the lawn or in the garden. Arrange pillows in the porch swing, under trees, on a garden bench, and in the hammock, keeping all the "retreats" within easy distance of the house for Mrs. Grundy's sake! Provide as many of these nooks for conversation as you have invited couples. Set jardinieres of flowers where they will appear most decorative, and have a few palm-leaf fans in convenient places. A guitar or a mandolin will add to any one of these romantic settings.

As the guests arrive give each girl a numbered card and a pin to attach it to her dress, so that the number may be plainly seen. Give each man a card upon which you have written

Time

Place

Girl

In the space opposite "Time" is written "eight o'clock," opposite "Place," in as few words as possible, a description of one of the cozy corners on porch or lawn as, for instance, "In the hammock," "A rustic seat," "By the garden gate," "Near the rose bush," "On the side lawn," "On the back porch," etc. A number corresponding to some number worn by a girl is written opposite the word "Girl." Each man is then requested to find the girl wearing his number and to take her to the place designated upon his card for a few minutes'

conversation. All are cautioned to answer the summons of a bell when it is rung.

During the evening favorite games may be played, or the guests may dance on the porch and lawn, to the music of the phonograph or radio.

After refreshments the good time may be concluded by general singing of the old-fashioned melodies interspersed with some of the popular songs of the day.

I

Fried Chicken	Potato Chips
Lettuce Sandwiches	
Small Whole Tomatoes	
Peaches and Plums	Frosted Chocolate Cakes
Hot or Iced Coffee	

II

Sliced Ham Loaf	Vegetable Salad
Buttered Rolls	
Sweet and Sour Pickles	
Jam Tarts	Hermits
Lemonade	

III

Bacon (to broil over fire)	
Deviled Eggs	
Graham Bread Sandwiches	Peanut Butter Sandwiches
Small Cucumbers (Pealed and cut in quarters lengthwise)	
Cream Puffs with Custard Filling	
Hot Coffee	

IV

Sardines	Potato Salad
Buttered Rye Bread	Raw Vegetable Sandwiches
Pickles	Olives
Caramel Nut Layer Cake	
Coffee	Gingerale

CHAPTER XII

WEDDING ANNIVERSARY PARTIES

Wedding Bells ring out so sweetly,
Over land and over sea;
Echoes also, faintly greet thee,
Eager to repeat their plea.

One year wed and you're in "cotton,"
"Paper" means the second year;
"Leather," if it's not forgotten,
Brings the third a gift of cheer.

"Wooden" fifth, observed by many,
Is a happy celebration;
"Woolen," scarce appeals to any,
Lacking just appreciation.

Ten short years and then we find you,
Gathering in the gifts of "Tin,"
Sent you that it may remind you,
Of your friends and closer kin.

"Linen" is the twelfth, and surely,
It will turn your memories back,
To that crowded chest of cedar,
That your mother helped to pack.

Fifteen years and "Crystal" bells ring,
"China" claims the twenty mark;
Twenty-five will "Silver" gifts bring,
And renew each glowing spark.

Fifty years and then he places,
"Golden" crown upon your head,
And when this is "Diamond" studded,
Five and seventy years you're wed.

COTTON WEDDING

FOR the first wedding anniversary the invitations for an "Evening at the Cotton Plantation" may be sent out written on square pieces of white cotton cloth. This particular affair was carried out by a hostess at her country home, so in order to use the suggestions in town, numerous changes and modifications must be made.

If wished, the guests may be asked to represent negro planters and picturesque "Mammies" but this is not necessary. It would be well, however, to have enough musical friends dress in such costume to form a band of negro minstrels to appear at the gate shortly after the guests' arrival. The ladies should all wear cotton dresses and the men duck or Khaki garments. After music and songs are enjoyed the guests may have a hunt for "Cotton balls," which may be hidden under bushes, on the piazza and other likely places. These little balls should be rubbed with phosphorous and thus rendered more easy to find. If wished, they may be of three colors, some red, some white, and some blue. The red should each count ten when found, the white five, and the blue only two. A time limit may be set for the hunt, and a prize given the one with the largest score. This could be any gift made of cotton or suggesting it in some way.

The decorations are easy, for every available bush and low tree should become a "cotton plant" for the occasion. It need not be in exact imitation, of course, merely cotton batting tied on loosely to give the proper effect in the light of the lanterns.

Then can follow a game of "Follow the Leader" led by the negro minstrels, which will add mystery and fun to the occasion. If the entertainment be given in the country or a suburban place it will be easy to have the quest lead over stone walls, through pretty lanes and across mysterious fields. Of course if given in the city, this would have to be omitted. After much fun and a great deal of mystery, all will come to a small open field where a halt is made and every one told to "lay low and explore." It will not be long before the most adventurous one will discover a big watermelon lying on a little hill in the middle of the field and then someone else will find another and still another and the triumphant march home will begin. On reach-

ing the "Plantation" it will be time for supper. This can be served out-of-doors in picnic style, on the piazza, or in the house as preferred. Not much symbolism is needed here, but the cover should be of cotton cloth, also the napkins, and a little ball of cotton may lie at each place. The centrepiece should be a great ball bouquet of white roses or any flowering bouquet. The menu may be of any desired viands, but one or two "cotton-like dishes" should make their appearance. The watermelons should also be forthcoming for those who like them. At the dessert time the hostess should cut her bride cake with much ceremony. If wished, it may contain a ring for the one who will be the "next bride." Inside of the cotton balls which lie by the plates are pretty little souvenirs for the guests. After supper a merry contest may be engaged in, each guest being given a quantity of cotton, some white tape for binding, needles and thread and shoe buttons and small sticks. At first there will be bewilderment about this array of material, and then when the questioning ones are told that they are to make a "cotton animal" or "doll" there will be a rush to begin. Such funny dollies, bunnies, donkeys, elephants, etc., as can be made with a little practice. After all are made they can be placed on a table, with a number, for means of identification, and all can vote as to the cleverest.

Contests in which all have an equal chance are sometimes difficult to find. One which was found to be especially good is the four senses, tasting, feeling, smelling, and seeing.

Four tables are prepared, the first containing twelve small dishes filled with different articles to taste, such as soda, baking-powder, salt, powdered sugar, ground spices, chocolate, powdered horse radish, etc. Each dish is numbered and the guest after tasting writes on her card—with which she has been previously provided—the name of that article. Table No. 2 on which there are twelve odd looking bundles, is then shown to them. The guests determine what each one contains by feeling of it. These may be feather duster, poker, shears, rolling-pin, etc., each wrapped in several thicknesses of newspapers and well tied with cord. Table No. 3 has twelve wrapped bottles on it. Each contains some article to be named

by smelling. They may hold onions, coal oil, camphor, machine oil, perfume, vinegar, etc. Table No. 4 contains articles to be named by sight. The young ladies will be surprised to learn that they do not know the name of a hasp, gimlet, etc., while the gentlemen of the party will not know the kind of flowers, the bread mixer or the toaster. A prize may be given the one with the greatest number of correct answers, also a consolation prize to the one guessing the fewest.

PAPER WEDDING

THE second wedding anniversary is known as the Paper Wedding, and perhaps no occasion is as easy to arrange in a pretty and attractive manner, as paper decorations have become so indispensable that their use is known to all, and may readily be adapted to almost any desired motif of decoration in accord with the flowers used. In the autumn perhaps the chrysanthemum is the most effective paper flower one could use, and if the colors yellow and white are chosen, lovely effects could be obtained by using one of the crêpe paper table covers in a yellow and white pattern. For the centrepiece, have a brass bowl filled with huge yellow and white paper flowers, and at each place have another paper chrysanthemum, some tiny favor pinned to its heart with a dainty pin. Little notebooks tied with ribbon bows, or tiny photographs mounted on colored paper mounts would be odd and suitable favors, or, if the chrysanthemums are not used to contain the favor, a larger gift could be given, as a book, a fancy paper candleshade, or butterfly screen for a lamp, or any novelty as long as it is of paper. Brass candlesticks at the four corners of the table can hold yellow tapers shielded by gold and white paper shades. The viands can bear paper frills, and be held in paper cases and can be daintily decorated by wee paper flowers, as preferred. If red and white is preferred as a color motif the copper colored red chrysanthemums may be used for the flower, and a table cover of white paper with a coloring in the desired red tone may be used. For the rest, have the same idea carried out as above mentioned, except have red paper chrysanthemums, white candles with red shades, and red frills about the dishes.

Any entertainment that suggests "paper" will be suitable.

Or there can be a hunt for paper flowers (or colored rounds of cardboard to typify them) which may be hidden about the rooms. The game of "Word and Question" would be very suitable at such an anniversary. This, as perhaps the readers know, consists of each person writing a word on a paper, folding it down, and passing the paper to the left hand neighbor, who, in turn, writes a question, and the paper is passed again to the next left hand neighbor, who unfolds the paper and must write a rhyme bringing in the word and answering the question. The game on an occasion of this sort should have the restriction of the word being something suggestive of love or weddings, and the questions something to do about housekeeping, matrimony or wedding anniversaries. These little poems will cause much fun, and if kept by the hostess, form a pleasant souvenir of the occasion. For instance, suppose the word written was "Bride" and the question below, "When does a wife's bread become like that which Mother used to make?" The verse could be:

I used to think my mother made bread — no bread beside
Could hold its heavy crust up — and so I told my bride;
But now perhaps the tale is stale — for the good "staff of life"
Is buttered with the surest smile, when made by my dear wife.

LEATHER WEDDING

THE third anniversary is not observed as often as the others and its significance is not as widely known. This is the "leather anniversary" and may take the form of an Indian picnic to be held indoors.

The hostess may send her invitations on decorative strips of leather cut in the shape of wigwams. The rooms may be decorated with greenery and if the affair takes place in the fall, use corn stalks, pulled back to show the golden silk — "the yellow hair of Mondamin" as the Indians called the corn.

In one corner of the room a wigwam can be made out of rude skins or any available material, and here can sit a fortuneteller — some friend of the family dressed like an Indian maiden. A great basket by her side can hold ears of corn in their husks, and each person can pull back the husks from an ear, and according to the way the kernels grow, their length,

their perfection, their color, etc., she can tell a fanciful history.

The supper table can be very pretty, but because of the nature of the party should be very simple. For a centrepiece a decorative skin can be used and on it a pretty "shock of corn" the stems cut so that it will not be too high. Or a toy wigwam can be used if wished.

Little Indian pictures roughly drawn on birch-bark can be the place cards and these can have a rough drawing of a wigwam with footsteps in the sand leading to the wigwam — the pretty way of inviting hospitality among the tribes. Or cards with quotations from Hiawatha would be dainty.

Some little trifle like a purse of leather burned with the head of an Indian, or a canoe, could be a souvenir for each departing guest. Among the gifts suitable for a hostess on her Leather Anniversary are bags, belts, dainty slippers, photograph frames of leather, lamp mats or wee moccasins of leather if there be a little hostess or host to wear them.

WOODEN WEDDING

SEND out invitations on thin orange-wood cards (these come in packages of one dozen) or on cards in imitation of grained wood. These may be cut bell-shape or have bells drawn upon them. Request each guest to bring a rhyme, original or not, to be read aloud. For refreshments seat the guests at table or tables because the decorations can be made to add to the wooden scheme. Use thin orange cards for place cards or make them of birch bark. A canoe of birch bark makes a clever centrepiece and may be filled with flowers. Serve refreshments on wooden plates. For salted nuts or tiny candies use small boxes of wood with date and monograms of host and hostess. Serve the ice cream in tiny lacquered Japanese bowls, or on wee round wooden trays. Cake or doughnuts should be arranged in a small flat chopping-bowl, also fruit and nuts. Write "fortunes" to put in walnut shells, sealing shells again. The "Months of Marriages" is good for twelve:

Marry when the year is new, always loving, always true.

When February birds do mate, you may wed nor dread your fate.

If you wed when March winds blow, Joy and Sorrow both you'll know.

In April marry when you can: Joy for maiden and for man.
Marry in the month of May, you will surely rue the day.

Marry when June roses blow — over sea and land you'll go.
They who in July do wed must labor always for their bread.

Whoever wed in August be, many a change is sure to see.

Marry in September's shine, your living will be rich and fine.

If in October you do marry, love will come but riches tarry.

If you'll wed in bleak November, only joy will come, remember.

When December's snows fall fast, marry and true love will last.

WOOLEN WEDDING

IF this anniversary occurs during any of the winter months, this idea of using "woolly" things for decorations would be much more timely than if used in mid-summer.

Little cards bearing an invitation to an evening of "wool gathering" can be mailed in small envelopes. Potted plants and vases of cut flowers, under which are mats of wooly material, are placed about the rooms.

From the doorway hangs a mysterious woolen "stocking" with numerous "dropped stitch" ends appearing along the leg. To these ends are tied two inch pieces of worsted, each of a different color, and attached to these are matching colors of string which are not so easily broken. These strings lead in all directions and form the old time popular "cobweb."

Each guest draws from a basket a little piece of worsted, matches it with one of the strings hanging from the stocking and then proceeds with his "wool gathering," which means to follow his string to the end.

The gifts at the ends of the strings may be all sorts of trifles, but each should be "woolly."

After this give to each lady a length of worsted and a crochet hook and see who can, in a given length of time, chain stitch the longest "chain."

Give the men a basket of short pieces of worsted to match to a color card, first giving the correct name of each color.

TIN WEDDING

FOR invitations, if the affair is entirely informal, many possibilities present themselves. One hostess had cut by a tinsmith, oblongs of tin, three-fourths of an inch wide by one and one half inches long, and fastened them in the upper left-hand corner of an ordinary correspondence card. This was easily done by making two slits in the card, the width of the tin apart, and tying with a narrow ribbon. On the opposite corner of the card she wrote her invitation.

Another hostess used pieces of tin cut a trifle smaller than a small sized envelope and on these wrote the invitations. She used black drawing ink, as this showed so much more plainly, but of course any color might be used. A suitable sketch drawn in one corner, or a dainty little design cut from some magazine and pasted on, adds to the attractiveness.

Pieces of tinfoil, or tinfoil wrapped around cardboard, make a good foundation on which to write the invitations. Use either black or colored ink.

For a centrepiece for the table, use a round, low, inverted tin dish (for a mirror) and on this place a smaller, deeper tin as a container for any seasonable flowers.

Use any candlesticks that you may have and wrap them in tinfoil. For favors, use the smaller pieces of tin, such as small cups, tea strainers, soap shakers, clothes sprinklers, cooky cutters, cooking spoons, or any number of articles that can be brought for five and ten cents apiece.

Almost any of the games that are described in this book may be played during the evening, or the time may be spent in cards and dancing.

LINEN WEDDING

THE twelfth, or Linen Wedding anniversary never offers, to the mind of the invited guest, a doubt as to the most suitable and acceptable gift. Twelve years ago the bride had been justly proud of a well-filled cedar chest, but alas, today, in spite of many replenishings, the supply has sadly diminished, and many of the cherished pieces have outlived their usefulness.

Pieces of hand made linens, including the popular refreshment, luncheon and breakfast cloths and dainty towels, are among the most acceptable.

The hostess issues invitations on linen paper, or if the affair is quite informal and she wishes a novel touch, she may write her invitations on pieces of white linen, cut the size of a small card. These may be slipped into the envelopes alone, or enclosed with a plain white card of the same size, to insure its perfect condition on arrival.

The number of guests naturally determines the method of serving refreshments. Rather than give a dinner at an over crowded table, serve a buffet luncheon, where each guest serves himself from the tempting dishes placed upon the dining room table. It is always well to have in evidence one or two waitresses who attend to the more reserved members of the party.

If a dinner is served, whether formal or informal, use a flower centrepiece for the centre of the table. Any deep bowl that you have may be covered with a dainty round white linen centrepiece brought up over the sides and fastened with a ribbon. If the dinner is very informal, embroider a dainty white linen napkin ring for each guest and in it place his napkin. These serve as favors and are later carried away by the guests "to use at the family table," as someone remarked.

CHINA WEDDING

THE hostess usually finds this the easiest anniversary on which to entertain her friends, especially if she is giving a dinner party, for almost without exception she possesses sufficient china to set her table attractively. This is certainly a relief, after the strenuous gathering of wooden and tin dishes, for the fifth and tenth anniversaries.

Of course it is nice to use a pretty china bowl as a container for the seasonable floral centrepiece, or if the affair is in the fall, fill the bowl with fruits and decorative vines. China candlesticks are also used. If a less formal centrepiece is desired, place a bowl of flowers in the centre of the table, and circling this use small china dolls, their backs toward the bowl, and a fine twining vine resting across their shoulders, thus joining them. Little china dolls may also be used as favors.

After supper, the amusing game of "When you were in China" can be played, questions being asked each person present, all around the table, the answers to begin with the letters C H I N A. Failure to answer or any slip in using the right initials must result in a mark being placed on a little score card decorated with Chinese characters. After supper the one with the fewest marks will win the prize, some dainty piece of "China."

The game is played in this manner: One person may be asked, "How did you fix your hair while in China?" And the answer might be: "Crimped horribly in numberless appliances." Another question might be: "What animals did you see in China?" and the answer might be: "Curs hurried in near-by alleys." This game provokes great fun and really clever answers may be expected.

SILVER WEDDING

I RECENTLY attended a silver wedding anniversary celebration where the decorative features were particularly effective and appropriate. The color scheme was kept within the limits of white, green and silver with great quantities of white pond lilies massed in jardinieres throughout the rooms. The fireplace was banked with ferns and the stairway was wound with ferns with here and there a white lily. Streamers of white crêpe paper and silver foil radiated from the centre chandelier in each room to the four corners, and silver tinsel (such as is used for Christmas trees) made an effect decidedly charming. At each cover was placed a name card of silver hue, bearing the guest's name, the date and "Silver Wedding." In the centre of the table was placed a basket covered with tinsel and filled with lilies and ferns, and among the foliage were slips of paper bearing conundrums of a humorous character, appropriate for the occasion, each slip being attached to a white ribbon extending to the plates. Some of the conundrums were as follows:

1. Why was the first day of Adam's life the longest?

Answer. Because it had no eve.

2. Why are the visits of a young man to his sweetheart like the growth of a successful newspaper?

Answer. First it began with a weekly, grew to be tri-weekly, then became a daily with a Sunday supplement.

3. With whom do the mermaids flirt?

Answer. With the swells of the ocean.

Further decorations for the table consisted of silver-paper cases for nuts, silver hearts, silver candlesticks, silver bonbon dishes filled with candies covered with tinsel, etc. The wedding cake was a large white frosted angel cake decorated with twenty-five tiny white candles in rosebud candle holders. The cake contained a ring, a coin, and a thimble, symbols of marriage, riches, and spinsterhood for the coming year.

GOLDEN WEDDING

AS the anniversaries increase in years, so the observance of each should increase in dignity, until when we reach the Golden Wedding day there is an air of marked reverence. Fifty years of married life means all that is beautiful and, most beautiful of all, are the chief participants.

The invitations may be issued on plain white cards, with gilt lettering and perhaps a narrow band of gilt around the edge. In order that the aged couple may not become over tired, it is better that the invitations be issued for the afternoon, rather than the evening.

Refreshments may take the form of an afternoon tea, or a buffet luncheon, thus giving each guest an opportunity to offer his congratulations, be served, and converse as suits his time and inclination before departing. This will be found much easier than attempting to serve all at tables, especially if the refreshments are provided at home, rather than by a caterer.

Plenty of cut flowers and potted plants should be placed about the house, wisely choosing the yellow blossoms.

Soft, sweet music, of the old fashioned kind, played by a small orchestra, lends a charming air to the occasion.

Cotton Wedding

Snow Salad	
Toasted Cheese Sandwiches	
Butterscotch Ice Cream	Marshmallow Sauce
	(sprinkled with cocoanut)
Angel Cake	Macaroons
	Coffee

Clam Broth	Whipped Cream
Veal Birds	Whole Potatoes with Parsley Butter
	Baby Lima Beans Pickled Pears
Sliced Iceberg Lettuce	Cottage Cheese Balls
	French Dressing
	Charlotte Russe
	Coffee

Paper Wedding

Tomato Bouillon	
Celery	Olives
Individual Chicken and Vegetable Pies	
	(Pastry Crust)
Rolls	Currant Jelly
Prune and Orange Salad	Rolled Casava Cakes
Frozen Bisque	Orange Sponge Cake
	Coffee

Wooden Wedding

Iced Pineapple Fingers	
Salted Nuts	Celery Ripe Olives
Creamed Chicken and Asparagus in Croustades	
	Hot Whole Wheat Biscuits
	Frozen Cheese Salad
Orange or Peach Shortcake	Whipped Cream
	Coffee

Tin Wedding

Oysters on the Half Shell	
Roast Duck	Jellied Apple Rings
Wild Rice	Glazed Carrots
Hearts of Lettuce	Russian Dressing
Ginger Ice Cream and Pineapple Sherbet (molded together)	
Pound Cake	
Crackers	Cheese
	Coffee

Lobster Newburg

Crusty Rolls	Watercress Sandwiches
Endive	French Dressing
Apricot Tarts	Whipped Cream
Coffee	Gingerale

Crystal Wedding

Grapefruit and Avocado Cup	
Crown Roast of Lamb	Potato Souffle
	Spinach Timbales
Mint Jelly	Crystallized Cucumber
	Gingerale Salad
Angel Parfait	Wedding Cake
	Coffee

Angel Parfait

$\frac{3}{4}$ cup sugar	Pinch Salt
$\frac{1}{4}$ cup water	2 cups cream
1 egg white	2 teaspoons vanilla

Boil sugar and water until it spins a thread (238 degrees on a candy thermometer). Pour it slowly onto the stiffly beaten egg white, beating constantly until it thickens. Add salt and fold in the cream which has been whipped until stiff. Add vanilla. Turn into a mold, pack in ice and salt and let stand 3 or 4 hours.

Frozen Fruit Salad
 Minced Chicken Sandwiches
 Cream Cheese and Nut Sandwiches
 Bride's Cake
 Coffee

Silver Wedding

Grapefruit with Cubes of Orange Jelly
 Chicken Bouillon Melba Toast
 Salted Nuts Radishes Pickles
 Roast Capon Chestnut Stuffing
 Duchesse Potato Brussels Sprouts
 Tomato and Ripe Olive Salad
 Cheese Sticks
 Raspberry Mousse in Angel Cake Baskets
 Coffee Bonbons

Chicken Consomme
 Sweetbread and Celery Salad
 Bread and Butter Sandwiches
 Pineapple Sherbet White Fruit Cake
 Coffee Fruit Punch

Golden Wedding

Iced Cantaloupe Balls
 Golden Soup
 Salted Nuts Celery
 Boiled Salmon Egg Sauce Sliced Cucumber
 Roast Chicken Oyster Stuffing
 Candied Sweet Potatoes Corn Pudding in Ramekins
 Quince Jelly Pickled Peaches
 Hearts of Lettuce Roquefort Dressing
 Bread Sticks
 Orange Cream Sherbet Frosted Gold Cakes
 Coffee Fruit Punch
 Yellow and White Mints



The same silver boat standing on an old fashioned table mirror, is used here as a centrepiece for the Silver Wedding anniversary.



This basket is first lacquered (or left plain) and then filled with flowers of every kind, and used on the First-of-May-party table.



CHAPTER XIII

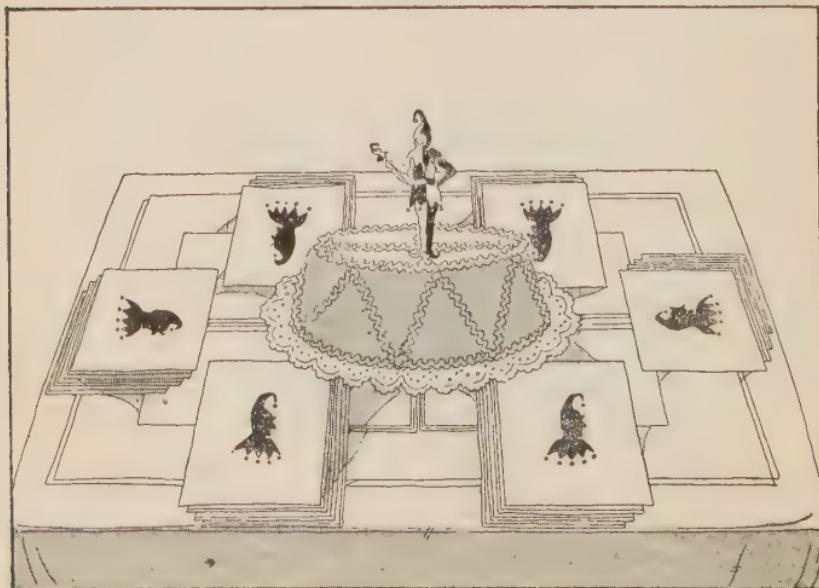
MISCELLANEOUS PARTIES

Life was made for joy and laughter,
And in fact it's fun we're after
Every day, in every way:
You may seem to lag and stumble,
Time may even drag; you grumble;
But we stay forever gay.

A CAPTAIN KIDD LUNCHEON

WHILE this idea was originally planned for an engagement announcement, the menu might be used equally well for any luncheon where the hostess desires to introduce a bit of novelty.

The centrepiece is an eighteen inch round mirror edged with beach pebbles and shells. At one side is a sandy beach, made of clean white sand, with a background of greenery to represent trees. Princess pine gives a very good imitation. Half buried in the sand is a little chest, fast-locked, and beside it stands "Captain Kidd" (a little doll) in all his regalia of pirate costume, cutlass, pistols, plumed hat, etc., with a spade in his hand. The dressing of the doll is an easy matter, and the accessories can either be cut out of gilded cardboard or procured at a toy or dance favor store. At the same place can be secured gilt and silver paper money used throughout the menu. A few pieces should be scattered at the feet of "Captain Kidd."



At each place should stand a little booklet, bearing the name of a guest, and decorated with a sketch of a pirate's head, or a pirate ship. Inside this booklet should be printed the menu, which is interpreted as follows:

Captain Kidd Soup. Thick oyster bisque served in consommé cups with tiny pirates' flags tied to the handles. The flags are made of tiny squares of black silk, with a white skull and cross-bones pasted on and the whole pasted to a gilded match for a handle.

Doubloons. Any round soup-cracker with a piece of artificial golden money tied around it with tinsel thread.

Sea Rovers. Salmon croquettes with egg sauce. Each one decorated with a gilt pistol cut from cardboard.

Pieces of Eight. Sliced cucumbers.

Cutlasses. Individual filet steaks, decorated with gilt cardboard cutlasses laid on top. The curve of the cutlass should be exaggerated to form an almost complete circle.

Treasure Chests. Cut the crusts from a loaf of bread. Divide the loaf in halves lengthwise. Then divide each half into four equal pieces. Remove the centres from these oblong pieces of bread till you have a small open box. Brush lightly with melted butter and brown in a moderate oven. Slice carrots in very thin slices, and boil in salted water till tender. Put into a plain white sauce, well seasoned, and fill the "treasure chests."

Stormy Seas. In a serving dish a mound of mashed potato scooped with a spoon to represent waves. Sprinkle with chopped parsley and chives, and stick on top a pirate ship, cut from cardboard.

Pirate Brig Salad, Emerald and Pearl Cargo. Cut medium sized cucumbers in two lengthwise. Cut a slice from the bottom and scoop out until they resemble canoes. Fill with French peas and tiny German pearl onions that can be procured in bottles from any grocer. Serve mayonnaise dressing with this.

Cannon Balls. Balls formed from cream cheese rolled in chopped peanuts.

Ingots. Sandwiches made of the oblong toasted whole-wheat crackers put together with pimento cheese.

Desert Islands. Cone-shaped helpings of any kind of ice cream desired. Pistachio ice cream with a topping of whipped cream to represent a snow-capped mountain lends to the illusion. A tiny spade, such as come in quantities in any ten-cent jack-straw outfit, should be stuck at the base, and a few pieces of the artificial money laid beside it on the plate.

Jolly Roger Cake. Any favorite cake mixture baked in an angel cake pan, and iced with vanilla icing. In the cake should be placed, before baking, the key of "Captain Kidd's" chest that is part of the centrepiece. This should be wrapped in waxed paper before being put into the batter. The cake should be decorated with skull and cross-bones in chocolate frosting, and should have a border of gold artificial money pressed into the frosting while it is still moderately soft.

Care must be taken that no one gets an inkling of the reason for the luncheon. No special notice must be taken of the engaged girl, and the conversation should be led away from dangerous topics throughout the luncheon. Just as the cake is brought in the hostess should rise and make a mock-solemn speech in which she states that she is a lineal descendant of the renowned Captain Kidd, and has fallen heir to the key to his treasure chest. But not wishing to be selfish she has baked it in Captain Kidd's own favorite "Jolly Roger" cake, so that whoever finds it may unlock the chest. Whoever finds the key is allowed to unlock the treasure chest, which contains a plain card, bearing a snapshot of the engaged pair, and announcing their engagement.

A pretty ceremony for closing consists in drinking the health of the bride-to-be in "broken glass." A punch should be brought in, and little wine glasses, procured at the five-cent store, filled with due solemnity. Then the guests rising, each in turn wishes the bride-to-be some special wish of fortune or happiness and, after drinking the toast, breaks her glass to set a seal on her wish.

The hot water pan of a chafing dish, decorated with flowers and placed in the centre of the table, provides an adequate receptacle for the broken glass, and will come through the ceremony without harm.

FOOLS' FOLLY FOR APRIL FIRST

WHEN proud April, dressed in all his trim hath put a spirit of youth in everything," give an April Fool Party. Send out invitations printed on old fashioned foolscap paper decorated with a picture of a jester, printing them so that they can be read only with the aid of a mirror. If the invitation takes the form of this jingle, it will pique your guests' appetite for fun:

"A little nonsense, now and then
Is relished by the best of men,"
And by the best of women too,
That's why this invite comes to you;
And for an evening rich with folly,
We need your help to make things jolly;
Come—join with us on "All Fool's Day,"
But first cast dignity away."

When Betty accepted Jane's invitation she wrote, "I haven't any dignity to cast away, so am delighted to be so eligible!" When Betty and her boy friend arrived at Jane's home on April first, this sign was hung over the door bell: "Bell Out of Order — Go to Back Door." Upon arrival at the back door a large placard greeted them:

"APRIL FOOL! It's really plain
That you haven't any brain
For you never tried the bell;
It is working very well!"

Finding the back door locked they laughingly returned to the front again and were greeted by Jane's pretty little sister dressed as a jester, jingling with tiny bells from cap to slippers. To start the evening's nonsense, the jester announced a program by the Damrush Orchestra assisted by Mme. Golli Folli, the noted prima donna. At a signal from the pianist a group in clown costumes wearing tall fool's caps rushed into the room and did terrible things to a lively jazz on such instruments as a dishpan drum with wooden spoon drum sticks, a frying pan violin with a bread knife bow, a kitchen chair cello, a trombone (the inside tube of the coffee percolator), and an old hatrack accordion! Next the jester announced Mme. Golli Folli — and

to the great glee of the guests in came Jane's brother Bill, dressed in an elaborate evening gown, disporting a jeweled head dress, ropes of pearls, and bracelets galore. She (?) carried a sheet of music, approached the piano with truly professional éclat, and as the first chords of the song were played, opened a generous mouth from which the audience expected the booming bass of Bill — but April Fool again! The Madame (?) uttered no sound, but went through the entire song in hilarious pantomime.

After so much laughter, the hostess decided a quiet game would be apropos, so the jester passed foolscap paper, and gay pencils hung with tiny bells. A list of familiar quotations containing the word fool was given to each guest and they were given ten minutes to fill in the authors' names. You can make up such a list from several books of quotations which your library may afford. As the prizes were presented to the winners, the jester recited:

“ ‘Tis proved that you have learned a heap
Of wisdom in Life’s school —
Your answers to our game reveal
You are our wisest fool.”

The prizes were — “A Laugh a Day Keeps the Doctor Away,” by Irvin Cobb, and “Travels With a Donkey,” by Stevenson. A consolation prize was accompanied by this verse:

“ Though you pretend you never met
These fools in song and book —
If you would meet the biggest fool
In this just take a look!”

The recipient, upon opening a box, saw his own face in a mirror!

As the guests were summoned to the dining room, the jester lingered behind and hurriedly and secretly set all the clocks in the house at different hours in order to confuse the guests when going home time arrived! Then he gave the wraps upstairs a general mix-up, placing the ladies' hats with the men's coats, and pasted papers with jesters' faces thereon over the mirrors.

The dining table was set with foolscap paper with jesters'

heads silhouetted upon the "place mats." The centrepiece was a high white frosted cake, upon which stood a doll, dressed as a jester. The cake proved to be a "delusion and a snare," however, since it was an inverted dishpan, iced over. When the guests attempted to cut it, the deception was revealed! However, a real cake was hidden under the sham. The ice cream was served in coffee cups and the coffee in sherbet glasses. Tablespoons were used instead of coffee spoons. Jane had procured squares of art gum from the stationers' and these she iced to resemble the little square cakes she had baked. All of these she placed on the same plate. Oyster crackers with chocolate covering (made to resemble chocolate creams) were served in a huge vegetable dish. Clever imitations of cigars (with matches that would not light) were passed to the men. Before leaving the dining room, the "inner man" was really satisfied, as the hostess had in reserve sandwiches, candy, and real smokes on hand, but the suspicious air with which each item of the menu was attacked prolonged the mirth-provoking moments to the end.

AN EVENING OF ADVERTISING JOLLITY

Come Monday night at eight and see
If "It Pays to Advertise."
We'll say it does—Oh,—by the way,
Please dress in some 'Ad' guise.

SO read the invitations sent out by a hostess who is always envied for her original ideas. Numerous were the exclamations heard later, "I never dreamed magazine advertisements were so interesting!"

The guests noting the request on the invitations, came dressed to represent advertisements and it added a hundred per cent hilarity to the evening's entertainment. People never outgrow the child's love of "dressing up" and costumes seem to put folk into the spirit of play. It was huge fun to guess whom each represented. All the figures in trade-marks, so familiar to magazine readers, were there.

One girl was particularly original, advertising the local newspaper of which her father chanced to be publisher. She

had cut from many copies of it the name "The Clinton Gazette," and had pinned this all over her dress as a sort of trimming, making panels of it, a yoke effect, etc. A set of judges was chosen to decide on the best costume. The prize, a bar of widely advertised soap, was divided between two boys who had dressed alike in black tights and short yellow crepe paper skirts, and who cut up great capers. Needless to say, they represented a certain pair of ubiquitous twins, who are very fond of "doing your work."

Advertising Guessing Game

This game kept people mingling until all the guests had arrived. Advertisement pictures with printing cut off, had been numbered and pinned about the room on curtains and walls. The person handing in the most correct list was of course given a prize, another inexpensive, but widely advertised product.

Grand March

In every "dress up" party, it is logical to have a parade, so a Grand March was in order early in the evening.

Advertisers' Field Meet

Next came a Field Meet, for which the guests were divided into two groups, and a referee chosen, as well as a starter, a score keeper, and a time keeper. Three contests were held. The first was:

1. Slogan Contest. The starter read aloud from a prepared list, the names of familiar slogans seen in magazine advertisements. The two people standing opposite each other at the head of the two opposing lines had the first chance to compete. If the starter called "It Floats," the one first answering the name of the advertised product which corresponds to that slogan, would score one point for his side. If neither guessed the correct answer within the time limit of thirty seconds, the next couple tried it. The opposing couples, two by two, thus competed for their side, somewhat like an old fashioned spelling match.

2. Trade Name Contest. The starter called out the trade



The birthday cake may itself form the centrepiece for the table where simple refreshments of sandwiches, cakes, ice cream and coffee are to be served. It must, however, be beautifully decorated.

name of a product, and the contestants guessed what the product was.

3. Why Read Advertisements? was the last contest in the Meet. The opposing sides were given five minutes in which to think of reasons for reading magazine advertisements. The clerk chosen for each side was told to write down each sentence tersely, in five words or less. Every good reason presented scored five points, and the side which had the most received a bonus of fifty points. When read aloud, the reasons caused much merriment, but some really sound sense was also given, such as "Advertisements make good reading"; "Advertisements are valuable educationally"; "Advertisements mark the world's progress"; "Advertisements help one to save"; "Advertisements protect one from fraud"; "Advertisements bring about better buying"; "Advertisements guarantee the manufacturer's intentions"; "Advertised comforts make life easier."

When the total score was announced, a prize loving cup was awarded to the winning side. It proved to be a large tin dipper!

Advertisers' Board of Trade

From magazines had been cut pictures, or in some cases, the name of some widely advertised product was merely written on cards, of as many advertised products as there were players. Each person was handed a set of these cards or pictures, one of each kind, held together by a rubber band, and arranged in such a way that a different product was at the top of each set. Each player was told to get a "corner" on the product at the top of the set handed him. The trading was personal—"will you swap a — typewriter for some — baking powder?" All products were of the same value whether a kitchen cabinet or merely a bottle of grape juice! The object was to try to obtain a whole set of one kind by making even trades, somewhat like the old game of "Pit." A prize was given to the one who completed his set first.

Scrap Book of Advertisement of Magazine Pictures

The "Board of Trade" was such an exciting game that all participants were ready for the next more quiet but none the less fascinating amusement. On tables were placed old magazines, scissors, and paste. Each guest was given a home made scrap book consisting of ten pages of wrapping paper cut ten by eight inches. Every page had a suggestion written at the top such as "Pictures of Myself," "Where I Went," "How I Traveled," "My Companions," "What I Saw," "Acquaintances I Made," "What I Purchased," "The Most Exciting Event," "What I Ate," "How I Returned Home." To cut out and paste in appropriate pictures was great fun. Of course a prize was given for the best. Those scrap books not taken home by their owners were gathered up next day and carried to the children's ward of the City Hospital where they were welcomed with glee.

The Co-operation of Competitors

Thus was the next game announced. It proved to be the means of matching guests for refreshments. Each person was given a cut-out advertisement and told to find his competitor. There were as many pairs of similar products as pairs of guests. Thus two brands of flour were peacefully matched, two rivals in electric washing machines became fast friends, and two types of automobiles found smooth sailing together.

Head lines for Advertising a Circus

After refreshments, each guest was told to write on paper a typical sensational headline for a circus advertisement, using the initial of the last name of his or her partner in alliteration. If the partner's surname began with "H," the headline might read, "Horrible, Harrowing, Hair-raising Hallucinations." Should it begin with "D," this headline might be written: "Disdaining Danger, Dare-Devil Dives Deeply." But the prize was voted to the writer of "Stupefying, Stirring, Stimulating, Strange, Strenuous, Stupendous, Staggering, Startling Stunts!"

Grab-Bag for Advertisement Favors

What is a party without a favor to take home as a reminder? The party committee on this occasion searched the magazines a week or two before the event, and answered various advertisements offering samples of products. In some cases, a few cents or a stamp was necessary in order to secure the sample. In all cases, only one of a kind was requested — but what a variety! There were cold creams, tooth pastes in tiny tubes, malted milk, soap flakes, etc. The grab bag was a dish-pan covered with white paper, and looked like a huge pie. It was explained that Little Jack Horner was one of the first exponents of "It Pays to Advertise" when he "stuck in his thumb, pulled out a plum, and said, 'What a Great Boy Am I!'" So each guest upon leaving, was invited to stick in his thumb, and pull out a plum, which turned out to be an advertisement favor!

SILHOUETTE PARTY

THIS party is used when only girls are to be included in the invitations. The invitations may be sent out with a tiny silhouette of a head at the top. These may be bought or easily made by selecting profile pictures of the right size from advertisements or magazines, and inking them in with a fine brush and black India ink. When cut out and pasted onto the invitation cards these are very artistic, and so simple to make.

On coming down stairs, each guest should receive a little bag about two inches square of any gay colored bits of silk or cretonne. These bags are partly full of tiny stickers, either little red hearts or stars or whatever can be found most easily. Each guest receives at the same time a little score card decorated with a man's silhouette at the top and this card is pinned to her left shoulder. The hostess explains that this is to be a manless evening with a penalty attached to any mention of the word "man" or anything that can be construed to mean "man." Every slip that a guest makes, means that the one who hears her gives her a sticker to paste on her score card. Many words in ordinary circulation are thus "taboo." For

example, "The" contains "he" and cannot be used without a penalty. "This" contains "his," "thimble," "him," etc. This penalty lasts during the entire evening, and makes a great deal of merriment, for you will be surprised to find how often words occur that must be penalized. Of course if a slip is not noticed, the one who makes it goes free without receiving a sticker.

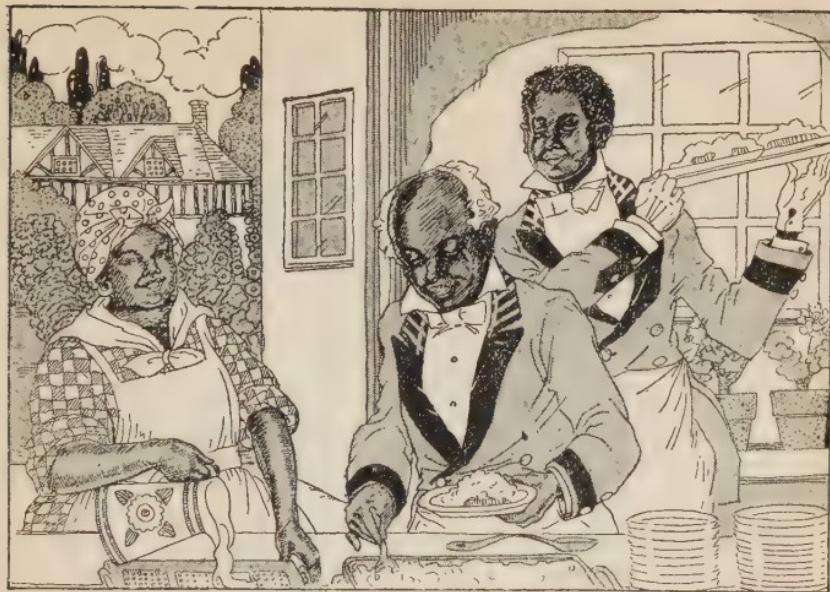
While the guests are first assembling, the hostess leaves them together and takes first one and then the other out to the kitchen, where she has a quantity of sheets of brown paper, a lighted candle and a chair. The guest sits in the chair, the candle is placed where it will throw the shadow of her profile on the paper, and the hostess rapidly follows the profile on the paper, from brow to base of the throat, omitting the hair. This outline is quickly and easily inked in, then the name of the guest is written on the back. The hostess may ask one of her intimate friends to assist if this process seems to be taking too long, and two girls can be drawn at once which shortens matters considerably. You will be surprised to find how difficult it is to guess the profiles when drawn without the line of the hair. Each picture is numbered and hung on the wall, and the guests try to guess them. Give prizes for best and worst list.

Each guest receives a slip of paper bearing a proverb. She is also given a slip of paper and told to draw a silhouette illustrating the proverb. Pencils are used for the drawing but ink should be available for inking in the outlines to make the silhouettes. These are also numbered and hung for guessing. A vote should also be taken as to the best illustration, not from an artistic point but from the point of view of which idea most cleverly illustrates the proverb.

A RADIO PARTY

THIS was indeed unique and won for the host well deserved praise. One of the guests told us all about it and we will pass it along to you in her own words.

I don't believe there is a single house in West H—— that does not boast some sort of radio apparatus and of course there



is more or less talk among both the men and women and naturally no end of good-natured joking, so that radio is our chief thought.

The other night the telephone rang and when Bob answered, Dan Pratt's big voice boomed out, "This is station F-U-N broadcasting! If you will listen in at eight o'clock, Friday, at the Crow's Nest, you will get an earful!"

At first we didn't recognize this as an invitation, but when Lou and Frank and Bill and Bess called up to tell us that they, too, had received the same message, we realized that we were invited to a Radio Party. Sharply at eight, we were at the Crow's Nest, which is Dan's home, ready for the fun we knew was in store for us.

There were no decorations in the room we were ushered into unless one could consider as such, the circled chairs with their waiting head-phones and the microphone in one corner. The room was shadowed to give the impression of the great space through which messages come and Dan welcomed us by shouting into the microphone, "F-U-N welcomes you! Leave your dignity outside!" Then Mary motioned each to a chair and

helped adjust our head-phones, which were just pasteboard, filled with cotton to serve more as mufflers than to aid in hearing.

When we were all seated in the circle and ready, Dan announced that the entertainment was to begin and we were to write down in the books placed in our laps, a description of each number as it was given. Dan was the entertainer and he whispered everything, mouthing it well, but if you can get the trend of such talk as that with your ears filled with cotton you are better than I. The fun began instantly, for each and all of us glanced helplessly at the others and then tried our best to get SOMETHING out of that mixed up, far distant noise. When we afterwards read the descriptions which varied from a report of baseball to a solo by Gluck, which was in reality a lecture on freedom, we began to realize that we depend more than we believe upon our ears, and neglect our eyes.

Next we chose sides and stood up in line. Each of us was told a line of verse, conversation, a weather report, market report or song — each different. At a given signal, one line of people began to try to get its messages across, all talking at once while the other line listened, and as soon as anyone of the listening line could repeat any full message, the person whose message was heard was brought over to the listening side. It took some concentration to get anything out of that yelling mob. A lot of baseball scores mixed themselves up with a deep bass voice that blended — inharmoniously — with the supposedly sweet violin that my Bob was trying to broadcast, while I shut my eyes and ears and just shouted at the top of



my voice and kept shouting, "Ladies must live!" I'm sure I don't know what the people passing by could have thought, but I do know that Dan's request that we leave our dignity outside was well said. If anyone could be dignified in that crowd and doing those things he was a marvel. Bess and Lou and Frank managed to get their message across but Pete Brown is still reciting, "I'm only a little prairie flower!" Elsie Packard made heroic effort to whistle "Listen to the mocking bird" so that it could be distinguished from the noise of a freight train or shuffling feet — I don't know which it sounded most like!

After this noisy and hilarious effort, we played a quieter, but no less funny game called Radio Parts. Some word connected with radio was whispered to each; — speaker, condenser, antenna, static, coil, honey-comb, spiderweb, wave, ether, meter, wireless, one step, two step, ground, amplify, current, electrode, vacuum, conductor, cycle, plate, positive, etc., until we all had one different from the other. Then Dan picked out six people each of whom was to choose three others, without knowing what their words were. These groups of four were to go out and, with their four words, prepare and act a little play from which we were to guess the words. It was a sort of charades but it certainly was not the dignified old kind. Each of the four words was used conspicuously during the little act which represented the whole sentence of combined words. After we had tried to guess what on earth Bob was trying to do to Anna Blake and whether she was choking to death, Bob came forward, threw out his chest and announced, "When Aunt Anna (antenna) swallowed her (plate), it took me to (meter) conduct her (conductor)."

It is needless to say that the laugh this brought, set us all to work for the prize that was to be given to the group who made the biggest hit. It took clever acting to even suggest these but we thought them good when they were told to us and had as much fun laughing afterwards as at the party. "A (wave) of (ether) will condense her (condenser) (two step)! But my Bob's group won the prize with their Aunt Anna's plate.

While we were laughing at the funny character dolls given as prizes we heard Dan at the microphone again, this time

shouting, "E-A-T-S Broadcasting. Follow your nose—it will lead the way!" someone did get the scent of food and started, naturally kitchenward, only to find it cleared and empty and no sign of food. But the back door was open and through it there came whiffs of delectable foods, and taking Dan's advice we followed our noses to the garage where a colored Mammy in red turban and white apron was frying waffles and her husband and son, white-aproned, were dishing up hot creamed chicken. Dan grinned when he told us that, "It's hard work to broadcast, hard work to listen in, hard work to get your wave length, but here's your reward." To say that that chicken and waffle supper was wonderful would be speaking mildly. Just laugh and play as hard as we did and no amount of chicken or number of waffles can hurt you at any hour of the night. And as we reminisce we realize that Station F-U-N surely was broadcasting and that we got every bit there was to get out of it, taking more away with us than the average party affords, and giving pleasure that always comes from station F-U-N, if we only listen in!

A CINDERELLA PARTY

WHEN the frost is on the pumpkin" this party idea will appeal to the young people. You can use little yellow pumpkin cards for invitations, or silver slippers cut out and pasted on yellow cards, or if you draw a bit, a picture of a pumpkin coach. Girls must arrive a half hour before the boys.

When the girls arrive, divest each one of a slipper, tell her to select a hiding place and write directions for finding her on a pumpkin card. Supply each girl with a little black domino and a slip-over of yellow crêpe paper, just long strips of the paper with a hole in the centre to pop over the head and slits cut at back and front under the arms to run with a strip for tying.

Line up the slippers on the hall table with the pumpkin tags, telling where the wearers may be found, tied to each one. When the lads arrive let each select any slipper he wishes and find his Cinderella. The fun will begin when they each find a masked damsel and all the girls come forth in their "sack-

cloth" gowns and masks. As they gather about the fireplace in the living room let the Fairy Godmother appear with a large black roasting pan filled with cinders in which "treasures" are hidden. Each guest draws a "future," a ring, thimble, coin, pen, button, a wee horseshoe, and other trifles may be used.

Then comes dancing and games,—even more fun than usual as the masked Cinderellas keep their Princes guessing. Unmasking time comes at the feast to which each Prince escorts his lady of the slipper.

The table centrepiece just naturally has to be Cinderella's pumpkin coach. Sometimes real glass slippers or china ones can be found in the ten cent store and they make cunning nut cups.

A STORK PARTY

THIS party is usually more successful when definite plans are made somewhat in advance. That is, the hostess should plan out a pretty and practical baby's wardrobe, then let the women who are to be at the party choose which article they prefer to make. This not only gives each one plenty of time to do the work, but avoids duplicates.

It may be the privilege of the hostess to give the bassinet. This may be made of an ordinary clothes basket, thickly lined with cotton wadding and this covered with pale pink or blue, veiled with the muslin or lawn. Dotted muslin is particularly pretty. The outside is often treated in much the same way, being covered with either pink or blue, veiled with the muslin and with a deep flounce of the same. Of course no pillow is needed for as long as the baby will occupy the basket, and an ordinary bed pillow forms the mattress. It is a good plan to let one of the guests furnish some dainty washable blankets for this basket.

Invite the women, including the expectant mother, who is the only one not in the secret, to a simple "Thimble Party." Do not use any suggestive decorations, so the shower part will be a real surprise.

When the refreshments are over, the hostess enters the room carrying the bassinet with a tag bearing the name of the expectant mother. Inside the basket is a large doll, borrowed for the occasion, and dressed in as many of the gifts as can possibly be crowded upon it. The articles that cannot be gotten on, may be placed in the basket under the doll. Then follows the taking off of the clothes, each gift bearing the name of the donor.

ANOTHER STORK PARTY

BEFORE the guests arrive, have the packages tied up as uniformly as possible and under each bow slip a sprig of Baby's Breath, which can be bought at any florist's.

The greater part of the afternoon may be devoted to making a silk puff for the expected baby. Give to each guest a small silk square, on which to embroider her own initials and perhaps some small design, original or stamped on the piece. Count your guests first, for perhaps only every other square need be thus decorated, then these squares will be the alternate ones of the puff. Finish it that afternoon if possible, perhaps to the music of the radio or the playing of some accomplished guest. For the best square give some dainty prize.

The dining table bears a small wishing-well made of a box with an exterior of small stones (perhaps those can be secured from the florist or some small school boy ready to run errands) arranged around it. Then doll fairies of Health, Happiness, and Beauty in gauzy raiment with gold stars and wands, of course sequin wings, are poised near it. Each guest must make some specific wish for the baby and slip it into the well. The wishes are told to the hostess who writes them down, and afterward gives them as souvenirs to the mother in whose honor the shower is given. She starts off, "Mary Hillman wishes baby long curly hair, blue eyes, an irresistible smile and



boundless health that will mean boundless happiness." Write the wishes on cards of equal size and suitable to be pasted into the baby's scrap book that you have decided to give the chief guest.

A STEAMER PARTY

PPAPER and envelopes bearing the invitations should be procured from a well-known steamship line. The wording may be as follows:

"The good ship Rinctum will sail from — (the last name of the hostess) Wharf, Number —, — Street, at eight o'clock. Those engaging passage are expected to notify the steamship office before that date, and each tourist is requested to bring a steamer rug and a pair of deck cushions in addition to his regular baggage."

When the notes of reply have all been received, the hostess, having first carefully arranged so that the numbers are even, should send to each man of the party the following "ticket":

THIS TICKET GOOD FOR TWO PASSAGES ON S. S. RINCTUM,

SAILING FROM — WHARF, — EVENING AT EIGHT O'CLOCK,
KINDLY COMMUNICATE WITH OTHER OWNER OF THIS TICKET
AT — (here should follow only the address of one of the girl
members of the party) — STREET IN REGARD TO ANY DE-
TAILS OF THE VOYAGE, AND ACCOMPANY SAME TO THE DOCK."

Needless to say these ticket-owners must be carefully paired by the hostess as regards congeniality.

Those arriving are confronted by a placard opposite the door. "LEAVE STEAMER RUGS AND CUSHIONS HERE," and various other notices with peremptory black lettering may be in evidence, "DINING SALOON," "THIS WAY TO LADIES' COAT ROOM," etc., while over the mantel should hang a huge sign bearing the inscription:

BOOKING OFFICE

Take tickets here for LONDON, PARIS, BERLIN, ROME,
VIENNA (and so on, as many names of well-known foreign
cities as there are to be girls present).



After wraps have been removed and the party all assembled in the main room, the hostess blows a horn in representation of a ship's bugle, and demands silence. She then announces that owing to a strike at the dock the ship Rinctum is minus both officers and crew, and next will follow an election of a ship's company. A tiny envelope should be given to each one, white for the men and pink for the girls, each envelope containing a card. Some cards are marked simply "Passenger," others bear such titles as:

MEN	LADIES
Captain	First Mate
Deck Steward	Asst. Deck Steward
Saloon Steward	Asst. Saloon Steward
Cook	Cookee
Stoker	Asst. Stoker
Ticket-Seller	Bugler

The last two envelopes should be "juggled" the hostess keeping the one of the "Bugler" herself, and giving the post of ticket seller to the wag of the party.

The hostess should then decorate the captain and first mate with gilt paper epaulets and pin cardboard labels to the other officials, and finally, blowing her "bugle" may announce the various duties of the officers.

To the captain and first mate is relegated the authority of the ship; they are to settle all disputes and keep harmony among the passengers. The deck stewards are to arrange the "deck chairs" (the cushions and steamer rugs paired off on the floor in comfortable corners), and are to have entire control of the deck. The stewards are to aid in passing refreshments. The cook and cookee are to assume control of the chafing-dishes in preparing the refreshments later (always, of course, under the watchful eye of the hostess). The stokers are to see to the open fires and keep them burning brightly. The bugler is to announce all stops and changes in the steamer's course, and the ticket-seller goes on duty at once.

The girls are sent into another room, and the door left partially open. To each one is given a label bearing the name of

one of the cities listed on the large sign. She is also given a card made out like a dance order with the same number of spaces as there are cities. The men gather around the ticket-seller in front of the listed cities.

GUEST.—“Guess I'll take in Paris first!”

TICKET-SELLER.—“All right!” Then shouting into the next room, “Paris, No. 1.”

The girl representing Paris makes a check in her first space.

GUEST.—“Let's see! I'll call at Edinburgh for my third stop!”

TICKET-SELLER—“Very well!” Shouting, “Edinburgh, Number 3!” When the girl representing Edinburgh makes a check in her third space. If, however, Edinburgh already has a check in her third space, the man is told that he cannot stop there. It is of especial importance that the ticket-seller be well chosen, as a good one can add materially to the fun of the selling-by his witty remarks.

Then the bugle should be blown when all have their “orders” full, and the men sent to their first “stopping place.” Each couple is assigned “steamer chairs” by the deck stewards, and Five Minute Conversation is begun. The stops and changes are regulated by the bugler hostess, who has a watch for the purpose.

At the end of the Five-Minute Conversations the hostess announces that the tourists will now “do” the picture galleries of Europe. Each guest is provided with pencil and paper, and another sealed envelope in which is hidden a short proverb: “Haste makes waste.” “Make hay while the sun shines.” “Money makes the mare go,” etc. Each guest is to draw a “funnygraph” illustrating his or her proverb, and when finished the illustrations are numbered and hung on a line. Each one is then given a fresh sheet of paper and told to guess the proverb. Appropriate prizes for the best answers are framed prints.

Prizes can also be given for best and worst sketches, not so much from their artistic merit, as from their aptness to the proverbs illustrated, prizes to be awarded by sealed vote of the company.

At sound of an explosion, saloon stewards, rushing from the

room, return with the statement that a submarine has been captured by the Rinctum. They disappear again, returning with a tea-wagon swathed with gray cambric to represent a submarine, the number U-23 printed on its side, its periscope when torn down revealing a stack of plates and cutlery.

The saloon stewards pass the plates and refreshments, while the cook and cookee preside over the chafing-dishes. A suggested menu is as follows:

Chicken Wiggle in the Chafing-dish	
Tiny Hot Rolls	Coffee
	Olives
	Pineapple Sherbet
	Homemade Cake or Wafers
Salted Nuts	Various Candies

At the end of the supper the stokers disappear and return with a special log for the fire, around which the guests gather for story-telling.

A "HIGH JINKS" PARTY

THE invitations should read somewhat as follows:

FACULTY BULLETIN

As a member of the graduating class you are requested to be present at the final examinations, to be held on (date), at (time), at the recitation-rooms of (name and address of hostess).

(Signed)

PROFESSOR HY JINKS, PH.D.

The affair is held by various friends of some particular girl graduate and is in the form of a progressive supper, where one course is held at each home. This is a particularly happy medium for a "shower" for a girl who is going away, and it has the special advantage in making the burden for each hostess very light, both as to expense and trouble of preparation. The supper can be served indoors, or on the piazza, as each

hostess's accommodations and the weather conditions permit. Paper napkins are allowable, and the whole affair at each house should be carried through in as informal a manner as possible. It will add to the "scholastic" effect, if a list of the subjects for examination are printed at the left of each invitation. This list should read as follows:

- | | |
|-------------|-------------------|
| 1. Botany. | 5. Latin |
| 2. Algebra. | 6. Social Science |
| 3. French | 7. Home Economics |
| 4. History | 8. Music |

A full description of the various courses and "subjects" follows.

Botany.—At the first house, a large black sign bearing the word "Botany" leads the guests to the room where the first course of the supper is served. There they find their places by rose-decorated place cards, and partake of the first course of the supper. This consists of fresh strawberries. Serve a dozen or so of perfect, large-sized ripe berries to each guest; the hulls left on for eating from the fingers, and a tiny ramekin or butter plate of sugar on the serving plate, in which to dip the berries. The paper napkins should be flower decorated, with roses preferably. A single, perfect June rose should be laid at the place of each girl, with a small bouquet of the same at the plate of the guest of honor. If the affair is a "shower" this house is the place at which to present any gifts having a "flower" form or appropriateness. A rose sachet for lingerie, a rose-shaped pincushion, etc., would be appropriate here. Other gifts should be as appropriate as possible to the course at which they are presented.

Algebra.—The guests leave the first home, and walk to the house where the second course is served. This should be fairly near the first, but it is not a good plan to have it as near as next door. The strolls from house to house in the June twilight are a part of the fun. At each house should be the sign of the "subject" for examination, and here a sign of ALGEBRA is posted over the door of the dining-room. On entering, the guests find the table wearing a severely mathematical appear-

ance. Rulers, quadrants, etc., alternate, interspersed with ferns, for the table decorations, the place cards each bear an algebraic problem. The course should be a tomato bisque soup, served in bouillon cups, with a spoonful of whipped cream on top, and little breadsticks formed to look like an algebra X. This is easily arranged by using two strips of dough, when making the sticks, rolling them as thin as slate pencils, and laying in the proper form before the last rising. When baked, you will have a perfect algebra X, as the dough keeps its shape well in the baking.

French. — This course, as being rather more expensive than the others, might be shared by two hostesses, though served at only one home. Little paper dolls, cut from fashion plates and colored, are the place cards, and the key-note of the decorations should be ultra dainty and "Frenchy." The course consists of a plate bearing a broiled lamb chop, a tiny ramekin of creamed potato, a spoonful of French peas, a dab of jelly, and a buttered roll. Tiny silk French flags stuck into a vase of maidenhair fern might be used for a centrepiece. Paper napkins in the French colors can be bought at any favor store.

History. — Here the decorations may be in the Italian colors of red, white, and green as appropriate to Columbus. The course is a salad, showing Columbus discovering America. It is made as follows: Chill and peel cucumbers of medium size. Slice lengthwise into two parts. Remove part of the inside with a sharp knife, leaving it resembling a boat. A small slice must be cut from the bottom so it will stand upright. This cucumber boat sails on a lettuce leaf sea, and one of the inner leaves of lettuce, held in place by a toothpick, forms its sail. It carries a cargo of salad made of cut up fruits mixed with a whipped cream dressing, and is manned by a tiny doll, or toy lead soldier for "Columbus." America is represented by a ball of cream cheese rolled in chopped peanuts, and is placed a little ahead of the prow of the boat.

Latin. — Here the decorations should be of royal purple, the Imperial color.

Purple iris, violets, etc., form the centrepiece, and the paper napkins are decorated with gilt crowns, which are cut out and pasted on, if napkins similarly decorated cannot be found on.

sale. The course is ice cream, and shows Hannibal crossing the Alps. Pistachio ice cream tinted green, with a topping of whipped cream, gives the illusion of mountains the best of any variety, though any kind of ice cream can of course be used. A tiny lead soldier on horseback, such as can be bought at any toy store, scales this mountain. The paper napkins should bear Cæsar's words, "Veni, vidi, vici," printed in gilt letters.

Social Science. — Here the guests follow the sign, to find the men guests of the party making their appearance. One man should have been invited as a partner for each girl, and they are told to meet them at this house. Here they all drink their course of after-dinner coffee, with wafers as an accompaniment.

Home Economics. — The entire party now proceeds to the house of the hostess who can offer the most space, combined with a piano. There they find two chafing dishes, with all the requisites for making both fudge and penuche, which they promptly proceed to do. During the boiling of the candy they may all take part in "Prof. Hy Jinks' Examination," which is played as follows:

Each guest is given a pencil and five slips of paper, and is told to write a question of any kind upon each slip. The slips are jumbled up, and each person then draws five of them. Score-cards are given to all. Then the hostess stands up and reads aloud one of her questions. If she can answer it correctly, she gets a gilt star on her card. But if she cannot answer it, or if she answers it incorrectly she must pass it to the player on her left, who tries to answer it. Any question that goes around the circle without an answer may be discarded. Any player unable to answer a question, or answering a question incorrectly, receives a black mark on his score, and ten of these marks disqualifies him from competing, and in addition forces him to wear a paper dunce cap upon his head. At the end of the game prizes are given to the two best "pupils," and a booby prize to each unfortunate wearing a dunce cap. Good booby prizes are penny pencils tied up attractively.

Music. — The fudge being made, and the "examination" over, the crowd gather around the piano for an old fashioned

"sing-out," and all the popular as well as school or college songs are sung until it is time to go home.

SUGGESTIONS FOR A LEAP-YEAR PARTY

PROVIDE each guest, on entering, with a red paper heart, about two inches wide, on which he should be instructed to write his name. Since this is leap year, he will then be told to wear his heart on his sleeve with the name in plain view. A few minutes can then be profitably spent in introductions and informal conversation.

2. Give each guest a sheet of paper and a lead pencil. Ask each girl to write a proposal to some imaginary ideal, and each man to write an acceptance or refusal. Collect the sheets, shuffle, and read alternately, first a proposal and then an acceptance or refusal.

3. Hunt for Husbands. Divide the company into four or five equal groups. In advance of the party cut tiny paper men out of strips of paper and conceal them in all parts of the house. Allow ten minutes in which the girls may hunt for these imitation husbands, and award a simple prize to the group that succeeds in finding the largest number. During the contest, the men in each group should cheer on their fair representatives.

4. Leap Year Proposals. Give to each guest an equal number of small candy hearts. Announce that conversation on any subject is permitted but that any man answering a question by "yes" or "no" must forfeit a heart to his questioner, and any girl using in her reply a word beginning with the initials of "leap year," "l" or "y," must pay the same penalty.

5. Paint, on a sheet of cardboard, a large picture of a man, or, if not artistically inclined, a figure cut from an advertisement will do as well. Paste a red paper heart over the spot where that organ would properly be located, and hang the figure at one end of the room. Give each girl a tiny cardboard arrow and each man a small circle of cardboard. First a man and then a girl will play. Each contestant will be blindfolded. The object of the man will be to completely protect the exposed heart by covering it with his cardboard circle before some cruel maid succeeds in piercing it with her arrow.

6. Auctioning partners. Give to each girl an equal number of small paper hearts. Stretch a curtain across one end of the room (a sheet will do) behind which all the men will be stationed. Each man, in turn, will be seated in a chair behind the screen, with only his feet protruding on the side where the girls are standing. An enthusiastic auctioneer will then endeavor to dispose of this prospective husband by an ardent description of his feet, the girls bidding against each other in true auction fashion.. Where there are more girls than men, several girls may form a company and purchase one man between them. This game can be made especially amusing if a witty auctioneer is chosen and if the men will change shoes now and then to add to the confusion of their would be purchasers.

7. Give each guest a lead pencil and eight white paper hearts, with instructions to number his hearts consecutively. On heart No. 1, each person must write his own name. These are then collected, shaken together, and placed separately face down on a table. On heart No. 2 some future date is written. These are collected and treated in the same manner, each being placed on top of a number one heart. On heart No. 3 should be written the answer to the question "What will happen on that date?," on No. 4—"Where it will happen," on No. 5—"Something he, or she or they will have," No. 6—"How she, he or they will get it," No. 7—"How he, she or they will use it," and No. 8—"The effect it will have." Each set is treated the same as the first. Then each guest is asked to draw a complete set of eight, and read along for the benefit of the entire company. Some one may find, for example, that on June 16, 19—, he will be married at the bottom of the sea in an auto taken from an aeroplane used for fishing, and live happily ever after.

8. Have a cobweb of red string around the ceiling of the room or rooms. Promise each young man that at the end of the string he chooses, he will find the name of his bride-to-be. State that each girl will find at the end of her string definite instructions as to where to look for her future husband. This promise can be fulfilled by having one set of strings for the men and one for the girls. Each of the men's strings should be

numbered at both ends. As soon as Mr. Jones takes string No. 1, someone should quietly go to the other end of his string and attach a card on which has been written "Mrs. Jones." The cards at the ends of the girls' strings should bear pictures of unusual places for finding a husband, such as a grocery store, mine, flying-machine, etc. Hearts may be hung at intervals along each string, giving instructions as to something to be done before proceeding further, such as "Stop! Get Mary Ann a glass of water," "Stop! Talk to Sam Jones three minutes," etc. Failure to obey a sign requires a forfeit.

9. Hang up eight hearts of different sizes, each one denoting some good fortune, the smaller the heart the better the fortune — and allow each one a shot with either a bow and arrow or soft rubber ball.

10. The girls should serve the men with refreshments and assist them with their wraps when the time comes for departure.

A MUSICAL EVENING

WHEN entertaining a company of young people who do not dance or play cards the following may be used with great success. There will be no "wall flowers" — everybody is kept moving in Part 1 and by the time you are ready for Part 2, everybody will feel at ease.

PART 1

A Musical Hunt

This game is a good one to familiarize young people with musical terms.

Cut from old magazines, pictures to represent the various terms used in music, both vocal and instrumental. Paste these pictures on white cardboard squares and tie through the middle of the top a small piece of ribbon. As the guests enter, pin these cards, through the ribbon, to their backs (to prevent having wall flowers) fastening the surplus cards around the room.

Give to each guest a slip of paper or a piece of cardboard, to which is attached by ribbon a dainty lead pencil.

Have the cards bearing the pictures and the cards on which the guests are to write, numbered from one to forty.

Explain that each picture represents a musical term and at a given signal all are to begin to "hunt."

When "time is up" exchange cards and while the hostess reads the correct list, have answers checked off. Count the number of correct answers.

To the prize winner, present a toy instrument like a horn, a drum, or a mouth organ.

The following pictures may be found in nearly all of the popular magazines. This is a suggestive list only:

1. Twenty-four sheets of paper Choir
2. A man running with a ball A run
3. XL Forte
4. Yours truly, John Martin Signature
5. Man and child lying on "Way Sagless Spring" Rest
6. Horizontal and vertical lines evenly spaced

Lines and Spaces

7. A watch hanging on a Christmas Tree Time
8. Three things exactly alike Triplets
9. A Bar of Fels-Naptha Bar
10. An "O" marked on the sole of a shoe Solo
11. Picture of a Gilette razor Sharp
12. A square divided into four parts, one part covered with dots Dotted quarter
13. A note written and badly blotted Accidental
14. Child wearing a brace Brace
15. Four boys, dressed as choir boys, holding Waterman Pens Quartette
16. The letter "C" written on the top shelf of closet (Shredded wheat adv.) or on top of rock (Prudential Ins. adv.) High C
17. A man's tie — best if joined to a collar Tie
18. Ordinary scales used for weighing Scales
19. C to C — Campbell's Soup Babies Octave
20. A baby howling — chair upset Discord
21. Four inch ruler (drawn) or Pint or Quart measure drawn and marked Pt. or Qt. A Measure

- | | | |
|-----|---|--------------|
| 22. | Adv. for kitchen ranges | Range |
| 23. | Three frogs (exactly alike) singing | Trio |
| 24. | Picture of a key | Key |
| 25. | A picture of "Ethel Barrymore's Sunny Family" | Harmony |
| 26. | Picture of a man — Write underneath, "The Only Man" | Hymn |
| 27. | Picture of soldiers marching | A March |
| 28. | Picture of white baby and black baby playing on banjo and mandolin | Duet |
| 29. | 1-3-5-7-9-11-13 | Skips |
| 30. | "Royal Cord" United States Tire | Chord |
| 31. | A strand of real hair tied on card — Write underneath — "My Own" | Natural |
| 32. | Write — "If at first you don't succeed try, try again" | Repeat |
| 33. | A written note with a large hole cut in the centre | Whole note |
| 34. | Picture of a bow of ribbon | Bow |
| 35. | Picture of a pitcher with a part of it cut away — write below — "2/7 missing" | Pitch |
| 36. | Picture of a beet in two parts | Divided beat |
| 37. | A written note — draw lines dividing it into four equal parts, cover three parts with blank paper | Quarter note |
| 38. | An old man leaning on a cane | Staff |
| 39. | De-sert' | Accent |
| 40. | A written note cut in half | Half note |

PART 2

The Soldier's Dream

Give each guest a card marked from one to twenty.

Have a wide awake person at the piano, prepared ahead of time to play the songs required.

Tell the guests that you are going to read a story called "The Soldier's Dream" and that they are to fill in the pauses with the name of a well known song as played by the pianist.

On the eve of the day on which Peace was declared at the close of the Civil War, a soldier lay sleeping.

Far from the scene of bloodshed his thoughts wandered, back to the home of his childhood, back to (1).

Once more his mind traveled on and he saw himself a young man living on the old plantation in dear old (2).

In memory sweet he seemed to be living over again that last sweet, sad night when, to the banjo accompaniment of (3) he sang the old southern songs, while by his side sat his month-old bride, his darling (4).

Once again in fancy he wandered with her, as on that last night, by the beautiful, winding (5).

Once again he seemed to hear the plaintive song of the negroes, (6).

The song seemed prophetic of approaching tragedy.

In his sleep the soldier smiled as if he felt, as then, the touch of her soft hands as she pinned upon his coat, a fragrant love-token saying, "This will keep you from all evil for it carries with it the protecting influence of a woman's love." So far it had done its work well though it was but a (7).

The scene of his dream picture changes. Back to the College days travels his thought. Now the old Glee Club is at work. Through the old halls he hears ringing the sweet strains of (8) and then once more the sentimental harmony of (9).

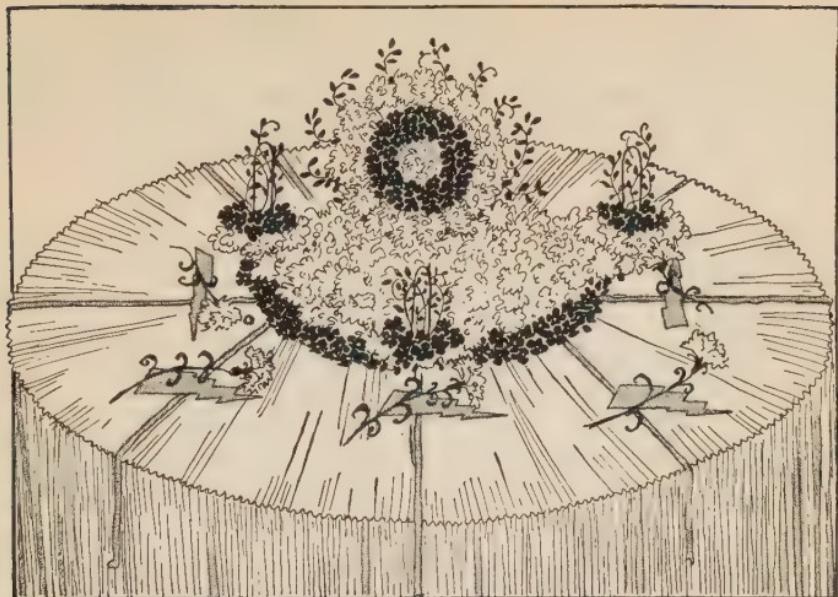
Now once again the scene shifts to vacation days and bonnie Scotland. 'Twas there he met her (10). She was singing in a voice of great sweetness (11).

How well he remembered their meeting. 'Twas the twilight hour. From the Kirk in the distance rang out the mellow tones of the (12).

Those happy vacation days; how swiftly they passed. A tender smile is playing once again upon the sleeper's face. Back on the bonnie banks of Loch Lomond he wanders with her, his promised wife. Once again he hears her say, with a voice that is full of tears (13).

The smile has gone, the sadness of parting seems to be upon him. Restlessly he tosses and pitifully he moans.

But look! His face is again transformed. The dear old mother has bade him take her with him as his wife. He hears, as in the past, the gentle voice bidding him "God Speed" as they begin their journey to (14).



Now he's enjoying, in dreaming fancy, that first moonlight night on the broad Atlantic. Tenderly he watches over his young wife for he knows her thoughts are back among the Highland hills.

But her love for him is strong and true and now in his dream comes the memory of her words, "Wherever you are will be (15).

The night passes, the sleeper stirs. No pictures of home or love are flitting before his mind's eye now. He's on the march again, tired and footsore and burning with thirst. O how his soul is filled with longing for (16).

He seems to sink with exhaustion. He hears again the white haired Pastor in the little home church reading at the Vesper Service the words of the beautiful hymn (17).

Peace is dawning upon the sleeper's face. He is living over again that quiet hour.

Once again he presses to his lips *her* flower, then hands it to a comrade. "In the Southland she waits for me; take this to her when all is over" he seems to hear his own voice faintly speaking.

Silence for a moment then he whispers (18).

But dawn is breaking, dreams are vanishing. The day of Peace has come at last. To the ears of the waking soldier come the rollicking strains of a far off band playing (19) and from thousands of throats sounded forth the soul stirring melody of (20).

1. Maryland, My Maryland!
2. Dixie.
3. Old Black Joe.
4. Annie Laurie.
5. Swanee River.
6. Massa's in the Cold, Cold Ground.
7. Last Rose of Summer.
8. Sweet and Low.
9. Nita, Juanita.
10. Coming Thro' The Rye.
11. Listen to the Mocking Bird.
12. Blue Bells of Scotland.
13. I Canna Leave the Old Folks Now.
14. America.
15. Home, Sweet Home.
16. The Old Oaken Bucket.
17. Abide With Me.
18. Farewell, My Own True Love.
19. Yankee Doodle.
20. The Star Spangled Banner.

Have guests exchange cards. As you read the correct list of songs, have them tick off the number "right" on the cards they hold. To the one having the largest number of correct answers present, with great formality, a copy of some popular song.



A RADIO DINNER DANCE

THE invitations suggest the motif of the evening:

“ Station S T B (initials of host)
announces a Radio
Dinner and Dance
on Thursday, June
the first at 8 P.M.”

The symbol of the Radio Corporation of America, the familiar zig-zag lightning sign, is of course in evidence on both invitations and place cards.

A most hilarious evening would result if each guest came dressed as a character suggested by goods advertised frequently over the Radio.

Instead of the stereotyped “dinner is served,” the hostess may announce, “Please stand by for your station announcements,” and the guests then find their places. The place cards are cut in the zig-zag shape of the radio symbol, and on each is written the initials of the guest, as “Station H D M” or “Station H B G.”

Table decorations may include a loud speaker on the table entirely concealed by flowers, so that the music comes in very softly during dinner. Instead of candles, radio tubes might be effectively rigged up, producing a dim light.

The hostess may prepare individual dance programs or else use one large placard placed conspicuously. The program will be headed thus:

Radio-Activity

1. Tuning In.
2. Radio Interference.
3. Before the Mike.
4. “One Moment, Please” (Gentlemen will “please stand by”).
5. Some Static.
6. Eveready Hour — Station T F R D.
7. B. Eliminator.
8. More Radio Interference.
9. More Static.
10. Signing Off.

Speculation as to what these cryptic dances may mean, furnishes much jolly comment. For the "Tuning In" dance, the hostess gives each guest a small card. On the man's card are the call letters of a familiar station, on the lady's the corresponding city.

W G Y	Schenectady
W B Z	Springfield
K D K A	E. Pittsburgh
W R C	Washington
W E A F	New York
W O C	Davenport
W C C O	St. Paul, Minneapolis

Matching up for partners is easy to all familiar with radio stations.

"Radio Interference" turns out to be an ordinary cut-in dance.

For the third number, "Before the Mike," more cards are passed about. The gentlemen are given names of well-known announcers or personalities before the microphone. On the ladies' cards are written sayings often quoted by these people. Partners are found by pairing up cards correctly.

Graham MacNamee — "Good evening, ladies and gentlemen of the Radio Audience."

Roxy — "Hello, Everybody."

Major Bowes — "Good night, Family."

Chester Gaylord (W T A G) — "The Voice from the Heart of the Commonwealth."

Many bits of local color might be added, depending on the section of the country.

"One Moment, Please," proves not to be a dance at all. The gentlemen "stand by" while the ladies are given favors of "Radio Fans." These are tiny toy fans which when unfolded show the letters R A D I O written on succeeding folds. "Some Static" is a dizzy old-fashioned "Paul Jones," a "grand right and left, forward and back," etc., with changes of partners.

"Station T F R D" resolves itself into "Time for Refreshing Drinks," for which all are "Eveready."

The "B. Eliminator" is an elimination dance, in which a judge eliminates all couples but the best dancers, or the best costumes. Prizes might be given of a toy radio, obtainable in the ten cent stores.

More cut-ins follow and another "Paul Jones," until the final "Signing off" which is easily guessed to be "Home, Sweet Home."

A FAREWELL PARTY

ONE guest, about to make her departure after a visit in late June extending into July, was given a clever little good-by luncheon on the Fourth. Forget-me-nots in a quaint little red pottery jar made the centerpiece. A picture of her hostess was at the place of the guest of honor, and at all the other guests' places were red paper "firecracker" candy boxes with small pictures of the guest of honor pasted on their sides. Under each picture was written — "About to go off!"

On the piazza in the evening, a merry game was played when the guests tried to "sweep the stars out of the blue." A number of gilt paper stars were pasted to a cloth covered wire netting extending over the piazza ceiling. The brooms to sweep with were the toy variety, and each guest had so many "sweeps," the broom just barely reaching the stars. Some were pasted on tightly, others were merely touched with paste so they would come off, and as each could be redeemed for a package of firecrackers or a box of candy, the excitement grew intense.

Afterwards the men of the party helped the winners shoot off their crackers and also set off the fireworks, to illuminate the darkness and end a pleasant evening.

Jellied Bouillon	Toasted Saltines
Olives	Salted Nuts

Creamed Mushrooms and Chicken in Timbale Cases	
Ham Mousse on Lettuce	Lobster Salad Garnished with Egg
	Buttered Rolls
Orange Ice and Vanilla Mousse	Pound Cake
	Wedding Cake
	Coffee

Fruit Salad in Cantaloupe Halves

Salted Almond Sandwiches

Layer Cake Cocoanut Butterscotch Filling
 Coffee

Deviled Ham Mousse

Celery and Pineapple Salad

Lemon Sherbet Maple Sauce
Sponge Drops Marguerites
 Coffee

Deviled Ham Mousse

2 cups chopped boiled ham	1/4 cup cold water
1 can (2 3/4 ounce) deviled ham	1 cup meat stock
1 tablespoon gelatine	1/2 cup cream

Put the ham through a food chopper, using a fine knife. Mix with the deviled ham. Soften the gelatine in cold water and dissolve in hot stock. Add to the ham and let the mixture stand until it begins to thicken. Fold in the cream, whipped, then turn into a mold and chill.

Recipe makes six servings.

Asparagus and Cheese in Patty Cases

Currant and Raspberry Jelly Celery

Raisin Bread and Butter Sandwiches

Cream Puffs	Whipped Cream Filling	Chocolate Sauce
	Coffee	Gingerale

Asparagus and Cheese

1 tablespoon butter	1 can asparagus tips
2 tablespoons flour	1 cup blanched almonds
1 cup milk	1 1/2 cups yellow cheese

Melt butter and add flour. Add milk gradually and cook until thickened, stirring constantly. Add liquid from canned asparagus and bring to the boiling point. Add asparagus tips cut in small pieces, chopped almonds and grated cheese. Serve in patty cases.

Crab Meat in Tomato Aspic Potato Chips
Buttered Biscuits

Louisiana Shrimps
Chutney Crusty Rolls

Frozen Pudding Assorted Cake
 Coffee

Louisiana Shrimps

1 tablespoon chopped onion	1 cup cream
4 tablespoons butter	1 cup evaporated milk
2 tablespoons flour	1 teaspoon salt
2 cups shrimp	1 teaspoon celery salt
2 cups hot cooked rice	Few grains cayenne
½ cup tomato catsup	

Cook the onion with butter for a few minutes. Add flour and stir until smooth, then add shrimps broken in pieces, rice, cream and evaporated milk. Bring to the boiling point, stirring constantly. Add seasonings and catsup. Serve in pastry cases or on triangles of buttered toast.

Recipe makes 10 servings.

Vanilla Ice Cream in Eclair Shells
with Sliced Peaches
Salted Nuts Bonbons
 Coffee

Egg and Anchovy Sandwiches
Toasted Cheese Sandwiches
Filled Cookies Cocoanut Macaroons
Iced Chocolate

Chop Suey	Boiled Rice
Preserved Ginger	Rice Cakes
	Tea

Chop Suey

1 pound lean pork	2 cups celery (cut in thin pieces an inch long)
1 pound veal or chicken	
1 tablespoon flour	2 cups water
2 tablespoons molasses or soy bean sauce	1 teaspoon salt
1 cup sliced onion	1 cup mushrooms

Cut meat in small cubes and cook slowly in frying pan until nicely browned. While cooking sprinkle a tablespoon of flour over the meat and when brown add molasses. Add onion, celery, and water. Cover and let simmer until meat is tender. Add salt and mushrooms last. Serve hot with rice and soy bean sauce or chop suey sauce.

Chicken and Pineapple Salad	English Biscuits
	Chocolate Marshmallow Roll
	Coffee

English Biscuits

4 cups flour	6 tablespoons shortening
½ cup sugar	1 egg
2 tablespoons baking powder	½ cup water
1 teaspoon salt	½ cup milk

Mix and sift dry ingredients and work in the shortening. Add egg, beaten and mixed with the liquid. Roll out to about $\frac{1}{2}$ inch in thickness, cut with biscuit cutter and bake in a hot oven.

Time in cooking, 20 minutes.

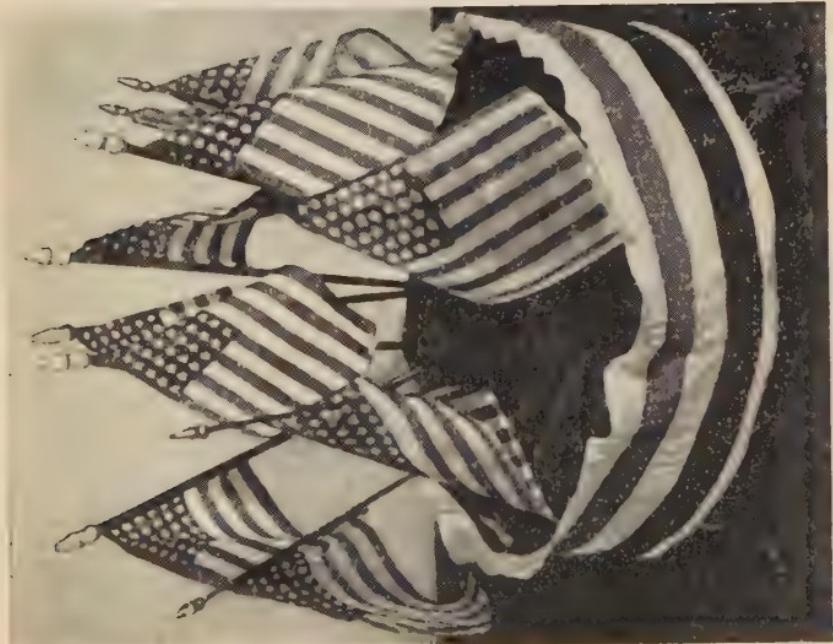
Temperature, 400 degrees.

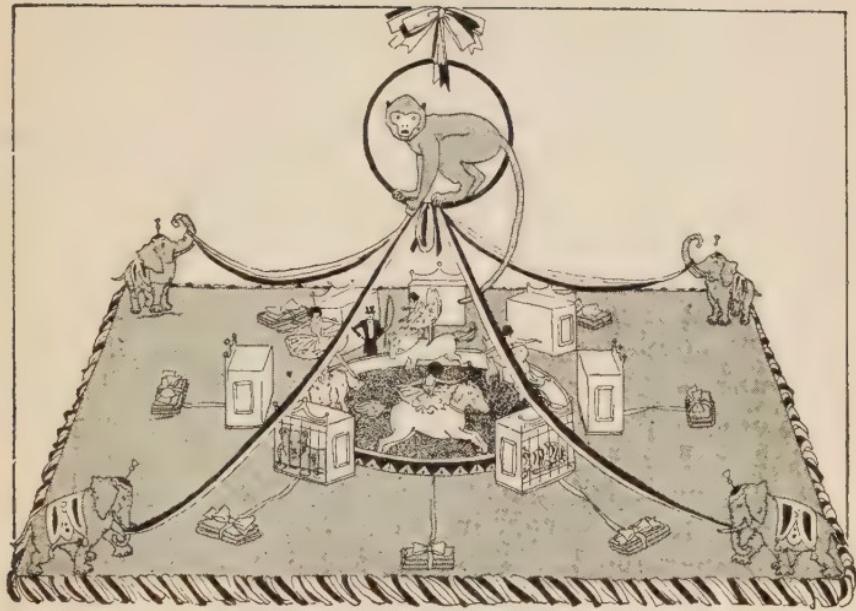
Recipe makes 2 dozen biscuits.

Both doll and carriage are borrowed from the nursery for this centerpiece for the children's party. The carriage is filled with gift.



A flat basin filled with moss and bound with crepe paper and holding small silken flags makes an attractive centerpiece for the "Fourth."





CHAPTER XIV

PARTIES FOR THE CHILDREN

A boy and girl the story goes, for water climbed a hill,
But parties only, I am told, will tempt the modern Jill.
So if you climb to Betty's house, on Wednesday night at six,
We'll play some funny little games and learn some brand new tricks.

A CIRCUS LUNCHEON

FAR back in the early spring, we had promised the children a visit to the circus. Alas, for human calculation! When the eventful day arrived Jack and Betty were just recovering from the measles, and of course our plans had to be given up.

When they were quite well again the inspiration suddenly came to us to make up for their disappointment by letting them entertain some of their little friends with "A Circus Luncheon." This is how we did it.

First, we sent out the invitations on little cards, with a very wild-looking animal, circus-like, done in colors on the upper left-hand corner of each. These can very easily be made by anyone at all clever with a brush.

On arriving at the house, the children were met at the door by a very jolly looking clown, dressed in a wonderful suit of white, covered with large red and yellow spots. A saucy little cap was placed over one ear. About his neck he wore a large ruff from which appeared his smiling, painted face. The clown



was Jack and Betty's older brother Bill, who had immediately entered into the spirit of the day.

When all had taken off their hats and had spent a little time inspecting the many wonderful toys in the big playroom, the clown suddenly appeared again and announced, "Everybody, this way for seats in the big tent."

How the children laughed, as they all filed out to the dining room, where the things really did look most circus-like. Instead of a real table-cloth, we had covered the table with light brown cheese-cloth, to give the appearance of earth. The centrepiece was a real, but diminutive, circus ring with real sawdust, surrounded by a small wooden hoop, such as are usually to be found on any small keg. On the sawdust were some very lively looking toy horses, while on the backs of several, were dainty ballet girls, dressed in fluffy skirts. The ever-present ring-master stood just outside the ring with his whip in his hand. The ballet girls and the ring-master were purchased at a candy-shop, where favors were a specialty. Suspended from the gas-fixture over the table was another hoop, from which hung a great velvet monkey. He looked down from his perch in a very lifelike manner. Gay streamers of red and yellow cheese-cloth were draped from the monkey-hoop to the four corners of the table, where they were made fast to the trunks of little toy elephants.

At each child's place was a little cage, each one containing a bear, lion, tiger, or some other animal. The animals were of the papier-maché variety and the cages were small gilded boxes with the open fronts covered with gilt wire. There was also a package of chocolate wrapped in tinfoil and tied with bright ribbons. As far as possible, the color scheme of red and yellow was carried out all through the luncheon.

The menu consisted of tomato bouillon, served in little yellow china bowls. Lobster salad, surrounded by yellow lettuce leaves and lobster claws. Next, delicate slices of baked ham with tiny rolls. The butter balls were made to look like ducklings, by setting them on legs, made of pieces of tooth-picks, which ended with web-feet of butter; the eyes were small capers pressed into the right position.

Last, but by no means least, came dessert; a great sherbet

"ice-berg," covered with little bears made of ice cream. Pink frosted cakes and cookies cut into the shape of animals were also served. The clown acted as waiter, and very proficient he proved himself. The children were kept in gales of laughter by his funny jokes which he "cracked" as he passed the "circus pink lemonade," as well as the peanuts and popcorn which were also a part of this very original luncheon.

When everyone had eaten as much as he could, all went out-of-doors, to the big grove behind the house. Here all kinds of circus stunts were indulged in: races, ring-toss (with prizes for the winner), acrobatic feats on a horizontal bar, rides on two gorgeously decorated donkeys, and sleight-of-hand tricks, by the clown.

When at last it was time to say "good-by," each youngster was given a balloon and a little toy drum filled with candy.

THE BUSY MONTHS

FOR this game have twelve children, one for each month in the year, or if there are more children, arrange them in another group or groups. Have the children form a semi-circle. Call the name of a month and as you do so, bounce a big rubber ball. The child whose name is called must catch the ball and at the same time tell something that comes in the month which name he or she bears. There are flags in February; kites and marbles in March; showers in April and flowers in May, but as nothing peculiar to a month may be named twice the game is not as easy as it sounds and calls for quick wits. Those children who fail to name a gift of their month must sit down. The child who remains standing longest wins the game.

RUNNING THE SCALES

DIVIDE a given space evenly by marking with a white line and have a goal at each end. Separate the players into two lots, one lot representing Flat scales to sit or stand at one goal, and the other lot representing Sharp scales at the other goal. A player called King Harmony is stationed on the line. Each player wears a card on which is printed F Sharp,

A Flat, etc. King Harmony cries out, "Red Rose, who knows where A Flat goes?" Whereupon A Flat tries to reach the opposite goal without being caught by King Harmony. If A Flat is caught, she becomes a princess and must stay with the king and help catch the next scale called. The game continues until all have been caught by King Harmony and his princesses. The last player to be caught is winner of the game.

BUTTERFLY GAME

CUT pretty butterflies from paper or make them of white paper and tint them in different colors. Fold up the wings and underneath glue a burr. On a bed or on the floor, spread a sheet on which has been marked circles, some large and some small, with numbers five, ten, twenty or fifty in each circle. Have each child toss a butterfly into the air and then watch to see in what circle it alights. The number in the circle is placed to his credit. At a given length of time the child who has the highest score is given the prize.

HALLOWE'EN FUN

T^{RIM} the house with cats, witches, and ghosts made from crêpe paper. If you can get corn stalks and oak leaves, so much the better. On account of the great danger of fire when children are around, it is hardly safe to have candles in paper and cardboard pumkin heads. If you have electric lights, every bulb may be covered with orange paper on which funny faces have been drawn with black paint. Stuff a union suit with straw, old papers or clothes, fasten on a mask for a head, make of red paper a cap with two horns, wrap the body with red paper, fasten on the arms stuffed gloves for hands, and you have a scary imp to stand in a dark corner. You might wrap the newel posts in sheets, or if you live in an apartment where you have no stairs, stuff another union suit. Perhaps you can make some black cats of cloth and stuff them. Hang some wet stockings across a darkened doorway so that the children have to stoop to go through. Apples may be hung from strings in another doorway and will cause much amusement; tie the hands of the guests behind them and let them try to bite the

apples. To those who succeed in getting a fair-sized mouthful, the future will be very comfortable, and there will be no lack of material comforts. It is more fun to have several trying at once.

Instead of the paper caps, you may tie cheesecloth bags over each person's head before you let him leave the place where he removes his hat and coat. Holes may be cut for eyes, nose, and mouth.

Of course all lights must be turned low or covered with crêpe-paper or silk shades. There should be only a soft yellow glow over everything.

You may have a huge pie, with a paper cover, brought in. Have a lot of favors in the pie and fasten a ribbon to each one, one color for the girls and another for the boys. At a given signal, tell each person to pull the ribbon. Fortunes instead of favors may be on the ends of the strings.

Of course you know about bobbing for apples. Get a wash tub or boiler and nearly fill with water. The apples are prepared beforehand. Cut out little three cornered wedges, write fortunes on slips of paper and wrap in oiled paper. Put one fortune in each apple and replace the wedges. The guests kneel at the tub with their hands tied behind their backs and try to get apples with their teeth.

At the door have a person dressed as a gypsy, with a large black kettle beside her, in which are imitation pumpkins and black cats, filled with homemade candies and nut meats. As each guest leaves for home, one is handed to him with some little remark that long life, happiness, wealth, and health rewards the one who eats the contents.

A THANKSGIVING PARTY

CHILDREN love stories, and they like novelty. This idea was kept in mind in planning the Thanksgiving table for little folks, which was decorated almost entirely with stick candy and peanuts.

The story of the first Thanksgiving should be told to the children; how the festival, which was celebrated over three hundred years ago, lasted for three days, and how the feast,



which was spread in the clearing in front of the few cottages that were then the settlement of Plymouth, consisted chiefly of wild game. Governor Bradford had sent his very best huntsmen into the forests for a week, before the day of meeting, to provide for the occasion.

As the Pilgrims had no other neighbors, the first guests at a Thanksgiving table were, of necessity, all Indians. When they came, with their chief Massasoit, they brought five deer with them, as gifts to their hosts.

In the centre of your table, build a little log-house to symbolize the settlers' cottages. Use stick candy for the logs, and train a little vine of smilax over it. A tiny pine tree or two will suggest the Plymouth woods.

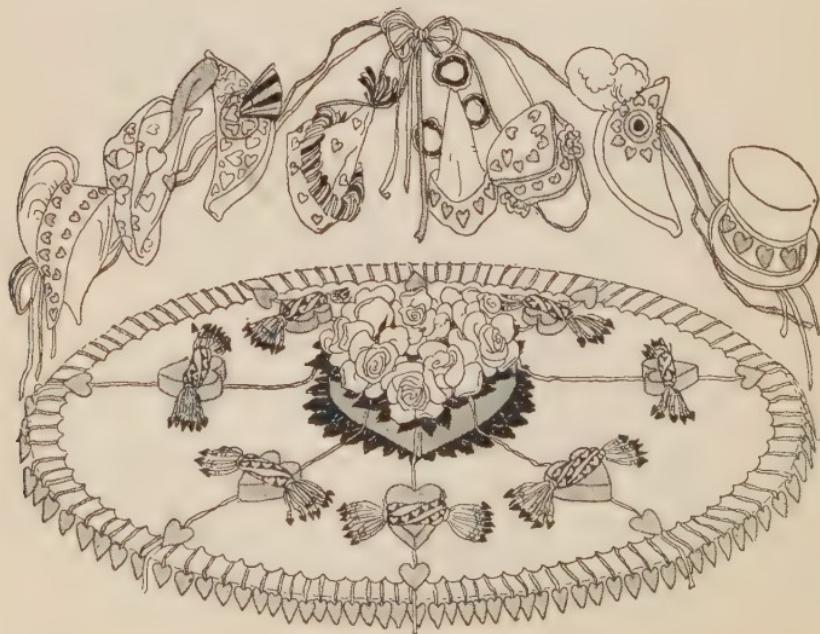
Before each plate stand a tiny wigwam to represent the first guests. Three little twigs, tied together near one end, and wrapped about with a piece of brown paper, one corner of which is pinned back for a flap, make excellent wigwams.

Fence off the centre of the table, outside of the cabin, with a rail fence made of very small stick candy, such as comes in

bottles. Fill the space inside of this fence with all sorts of animals, made of peanuts and pins. Each bag of nuts will furnish its own inspiration as to the characters to be represented. A rooster or a turkey can be found in almost any bag, but he will need a paper tail or a crest. Beads, knots of thread, or even dots of ink, will make very satisfactory eyes. A nut with one big hump and one little one will suggest a rabbit, though he will need ears, and if his natural stem-tail has fallen off, it will have to be replaced with a tiny piece of paper. Owls are easy to make, requiring only small circles of paper, pierced with a black pin for eyes, and the same kind of pins that serve as eyes may be utilized as feet, to fasten the owls to their perches.

In order to make all the animals stand well on their pin legs, run the pins through a bit of cardboard.

Near the door of the cabin stand peanut figures representing the first Thanksgiving hosts and hostesses. A wide-brimmed hat for the host, and a tissue-paper cap, kerchief, and apron



for the hostess. An Indian, with a small feather stuck to the top of his head, may stand in the door of each wigwam.

The three days of festivity may be symbolized by serving a three-course luncheon. To finish the day well, finger-bowls should be filled with soapy water accompanied by a clay pipe, with which all the guests may join in a parting pipe of peace.

A VALENTINE PARTY

A VALENTINE party calls for red as the color of the decorations, and for children the decorations need to be showy for the purpose of attracting attention, so when making the hearts used to string in festoons to hang from doorways, window frames and chandeliers, the larger the better. Make a curtain of hearts tied on baby ribbon and hang this in the doorway between the living room and dining room. On this curtain tie little bells so they will jingle when it sways. On the window curtains have huge hearts pierced by arrows. Dining room decorations will centre around a Jack Horner pie, which is used as a centrepiece for the table. This is made in a florist's heart-shaped box and filled with paper roses to which small ten cent toys are tied. At each place is a heart to which is fastened a string leading to a rose in the box. At each plate, there are heart candy boxes, snap-crackers and caps made of crêpe paper with hearts pasted to them.

For games play Hunt the Heart, in which each child searches for hidden cardboard hearts and gets in exchange as many peppermint hearts as the number he finds. Play the old favorite blind-man's buff, also puss in the corner. Then have a heart-on-a-string contest. Suspend three peppermint hearts in a doorway and give each child as you choose him, an "arrow"—really a hat pin with a feathered end—with which to spear the peppermint as he runs past. Only one child goes at a time and he must try to spear the heart while he moves, a white one, counting one; or a red one counting three; or a pink one counting five. He must not stop as he goes past. After three tries it is another child's turn. Keep score, and of course the highest wins. Then there is heart

toss. Cut out six cardboard hearts of pink, white and red and play according to the rules of ring toss. Also vary the tail-on-the-donkey game by having the children pin arrows on the center of a paper heart. Finally have in envelopes, valentines directed to each child. Each name is spelled with the letters mixed up, that is, Catherine Harris is spelled tchreeain ahrsir, etc. Tell each child he has a valentine on the hall table and may take his, but must not touch the others. This will cause much fun.

For refreshments have ice cream, otherwise it will not be in childhood's eyes a "party," animal crackers and heart cookies, cocoa with plenty of whipped cream. Perhaps nuts and olives. For sandwiches, peanut butter and chopped chicken.

A CHICKEN PARTY

THE child who wants to give a perfectly new kind of party, one that will be entertaining and at the same time funny, may have a Chicken Party. It is very easy to prepare and doesn't cost much.

The invitations have in the lower left-hand corner, the single word "Chickens." So every day before the party the children have great fun guessing what it can mean. When all the guests have arrived, the hostess pins on the wall a large piece of white cloth on which has previously been drawn a fat, comfortable looking old hen. Each child is given a "grain of corn" made of yellow cloth, and, each in turn, (the children are blindfolded) turned around three times and told to pin the corn in the hen's mouth. The child who comes nearest to the mouth of the hen receives the first prize. The second best, receives another prize.

The guests are then seated around tables with papers and pencils and told to see who can draw the best chicken with his left hand. They are given twenty minutes to try this. Two more prizes are awarded, one to the best, another to the second best.

By this time the children are tired of sitting quietly and want a change, so they all stand in a row around the room. The hostess says, "Now I'm going to whisper to you and when

I have finished and say ‘ready,’ I want each of you to do all together just what I have told you.” The hostess goes from one to another whispering what each is to do. After she has gone the length of the line she exclaims “Ready!” Then one boy, the largest there, crows with all his might, “Cock-a-doodle-doo.” The boy who crows supposes that each of the others has been told to imitate some barn-yard fowl or animal, so, in order to be heard, he crows loudly as he was told to do. But all the other children have been asked to keep quiet and listen.

A sitting-down game comes next, called “sliced chicken.” Again the children are seated at a table where there are pictures of chickens cut into all shapes and sizes. The child who can first put the pieces together receives the first prize.

After this each guest is asked to make as many words as possible from the word “chicken,” from little pasteboard letters. It is well to have many prizes at a children’s party, for then no one will be disappointed at failing to receive one.

After they have finished with the letters, they are invited out to the broad piazza, perhaps, where each child is given one of the bubble blowers and a bowl of soapsuds and told to blow. This interests them until refreshment time.

This time the chicken really is there, creamed, and served in little paper cases, with creamed potato and sandwiches. There is delicious cocoa with whipped cream on the top, and ice cream and cake for dessert. Then a bowl filled with “sawdust punch” is passed and each little guest is asked to serve himself with one ladleful. With each ladle of sawdust comes a pretty little favor. Last of all are the snappers, and each child wears the funny cap which it contains, blows the whistle, and laughs over the motto. When they have finished their refreshments, there is still more fun. Fastened to the lighting fixture in the centre of the large living-room is a large, stout, paper bag. It is fastened up securely and filled with nuts, raisins, and candies. Each child, in turn, is given a stick and bidden to strike the bag. It takes many blows to break the heavy paper, and there is a grand scramble to get the treat when at last the bag is broken.

HOME GAMES FOR STORMY DAYS

ONE mother tells us that having become tired of saying "No," with nothing to substitute for objectionable games, she made a business one evening of jotting down ideas for quiet ways to amuse the children on rainy days. The next day she surprised them by suggestions that kept them occupied, happily and fairly quietly, all day long. From time to time new ideas were added to the list. These games are used not only for "rainy days" but when the children entertain their little friends.

Here are some of the games that require no preparation or supervision on the mother's part, games the smallest child will readily understand from the explanation of an older brother or sister. Some of them are just good, clean, wholesome fun.

The game of "witch" is a great favorite with all children. When our children play by themselves at home the witch is blindfolded and provided with a broom; at a party she may also wear a red pointed cap and a red cloak and have a pasteboard black cat to perch on her shoulder. The rest of the children hold hands and dance in a circle about her, chanting:

"On Hallowe'en night
We all believe,
A witch rides over the trees
On a broomstick steed.
She's a sight, indeed,
And she catches each child she sees."

The end of the chant is the signal for all to stand still and the witch extends her broomstick until it touches one of the players. This child grasps the stick and when the witch inquires, "Whom have I here?" he disguises his voice and clucks like a hen or grunts like a pig or imitates some other bird or animal. If the witch can identify the player without guessing more than once, the second child takes the part of the witch; otherwise the players dance around again, chanting the jingle, and the witch tries again to name the child she touches.

"Holly and Mistletoe" is so unutterably silly that it never fails to provoke plenty of laughter, even when the children

are inclined to be cross. Each player, in turn, must make up an impromptu rhyme about Holly and Mistletoe. For any doggerel that does not rhyme, a forfeit must be paid. These two characters have all sorts of adventures as, for instance:

“Holly and Mistletoe went out for a sail.
Holly brought Mistletoe home in a pail.”

One day the children amused themselves cutting out paper dolls from catalogs and the fashion magazines. When they could not go out of doors on the following day, one of them suggested that they mark on the back of each doll some number under twenty-five, and have a doll hunt. They chose the tallest of their number to hide the bits of paper about the living-room, then all hunted fifteen minutes for the dolls. When the time was up, each child added the numbers on the backs of the dolls he had found, and the player who had the largest total was declared the winner of the game.

Children in the lower grades in school learn many a beautiful poem and memory gem, so this game may be played by all who can write. Give to each player a blank card and a pencil with instructions to write two lines of a poem. The cards are given to one of the older children chosen to read them. He reads the first line, and the child who can repeat most of the poem from which this is taken gets the card. The winner is the one who holds the most cards at the end of the game, and is suitably rewarded by being allowed to name the dessert for dinner or by being given some other privilege.

Children always enjoy playing store, and a table leaf, laid across two chairs, and a few cans afford them fun for hours. A mother I know drops into an empty flour bin all the containers for which she has no further use. Then, on a rainy day, there are boxes of raisins, breakfast foods, cocoa, baking powder, codfish, vinegar, and many other “groceries” to be sold over the table-leaf counter. The players make their own money by cutting circles from white paper and marking with a pencil the denomination of each coin. So the game is not only fun but a practical help in their education along mathematical lines.

Another woman, short in purse but long in ingenuity, makes modeling material for her children once in a while. She has them tear several newspapers into very small pieces and cover them with water. After the paper has soaked overnight she makes a flour paste, drains off what water she can from the paper and works the paste into the pulp until it is of good modeling consistency. From this, most wonderful animals and birds are fashioned, as well as cubes and pyramids and other geometric solids about which they have learned in school.

Even the toddler can join in "What and Who," indeed, this game has splendid educational value for the smallest players. The children are told to look around the room and observe well all the small objects they see. Then one stands in a corner with his hands behind him and another touches just the tips of his fingers with one of the articles. The game is to identify the object through the sense of touch alone and three guesses are allowed. If the child fails to give the right name he is out of the game until all the rest have had a turn; if he names the article, the child presenting it takes his turn at guessing another object.

After all have had a share in this part of the game, the children are divided into two groups and one "side" leaves the room. With the door slightly ajar, one of the children presents his hand, palm toward the group in the room, so that neither his clothing nor his body will help the opposing side guess his identity. Each child whose hand has been identified stays behind the door to help mystify the guessers. Then the other side takes its turn.

This game wound up the entertainment at a children's party a while ago, and the hostess added a bit to it, much to the pleasure of the little guests. She had as many packages piled on a table as there were children invited. She told them that each could select one for his own and, without touching it, guess what the package contained. After all had told what they thought they had, they opened the bundles to see if they were right. The inexpensive books, games, and small toys made favors that delighted the children.

BUTTON GAME

TIE pieces of cotton thread to pins bent up like fish hooks, having one for each child. Put a quantity of common shoe buttons in a tray and place it on a small table around which the children are seated with their fish hooks. The hooks are thrown out into the pile of buttons in an endeavor to catch a "fish." To the child who can catch the most button "fish" in five minutes should be given a prize. Of course, a child must not use his fingers to put the buttons onto the hook.

BEAN HUNT

SOME little novelty introduced into a familiar game is sure to create new interest. Before the little guests arrive, hide quantities of red, black and white beans all about the room. After each player has been given a little cotton bag, a line is formed, then, as some older person plays the piano, the children march back and forth. The music is fast and clear, then soft and slow, making it very confusing to the marchers. Whenever the music stops suddenly, in the middle of a bar, the players break ranks and collect beans. When the music begins again, they must get back in line and not pick up another single bean. After most of the beans in sight have been picked up, the music is stopped. Now each player closes his eyes and selects a bean from a saucer, thereafter gathering only those of the color he has chosen. A signal is given and all the players begin hunting. Each player then counts his beans. The one who finds the least must sit in the centre of the room and pretend to eat from a plate of beans.

Graham Crackers Animal Crackers

Junket with Prune Pulp

Sunshine Cake Lemonade

Buttered Toast (cut in fancy shapes)

Oatmeal Bread and Butter Sandwiches

Orange Jelly Custard Sauce

Thin Sugar Cookies Milk

Frozen Custard Rainbow Cake
 Taffy Apples

Rainbow Cake

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
1 cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup milk	5 egg whites
$1\frac{3}{4}$ cups cake or pastry flour	Pink coloring
2 teaspoons baking powder	Green coloring

Cream the shortening and add sugar gradually. Add the milk alternately with the flour, baking powder and salt which have been sifted together. Add vanilla and fold in the whites of eggs which have been beaten until stiff. Divide the batter into three equal parts. Color one green and another pink.

Bake in three layer cake pans in a moderately hot oven (375 degrees). Put together with a little jelly and ice with white or yellow icing.

Taffy Apples

2 cups sugar	$\frac{2}{3}$ cup water
$\frac{1}{2}$ cup white corn syrup	Few drops oil of clove
1 tablespoon lemon juice	Red coloring

Red apples

Mix sugar, syrup, lemon juice and water and bring to the boiling point. Cook until a little dropped in cold water becomes brittle (300 degrees on a candy thermometer). Color with red food coloring and flavor with a few drops oil of clove. Have ready rather small red apples, each with a wooden skewer stuck into its stem end. Set the pan of syrup in hot water and dip the apples into it, turning them to coat them all over. Place on waxed paper to harden. These should be made the day they are to be used.

Ice Cream Float

(Chocolate malted milk with balls of vanilla ice cream)
 Sour Cream Cookies Molasses Cookies

Stuffed Eggs

Raisin Brown Bread and Cream Cheese Sandwiches
 Tomato Sandwiches
 Whole Wheat Bread and Butter Sandwiches
 Vanilla Ice Cream Chocolate Angel Food
 Milk Lemonade with Pineapple Juice

Peanut Butter and Raisin Sandwiches

Egg Sandwiches Date Bread and Butter Sandwiches
 Banana Ice Cream Frosted Cup Cakes
 Grape Juice Lemonade

Minced Chicken Sandwiches	Lettuce Sandwiches
Vanilla Ice Cream	Sponge Cake
Milk	

Creamed Eggs on Toast

Currant Jelly	Celery
Apricot Charlotte	Sugar Cookies
Milk	

Apricot Charlotte

1 tablespoon granulated gelatine	1 cup sugar
$\frac{1}{3}$ cup cold water	1 cup strained apricot
$\frac{1}{3}$ cup boiling water	3 egg whites (stiffly beaten)
1 lemon	

Wash one-fourth pound dried apricots, cover with cold water, and soak over night. Cook in same water until soft, adding more if necessary, then rub through puree strainer.

Soak gelatine in cold water, add boiling water, lemon juice, sugar, and strained apricot. Cool, and when jelly begins to thicken, beat until light, then add egg whites, and continue beating until mixture holds its shape. Chill and serve with whipped cream. Servings, 6.

Cold Chicken	Creamed Asparagus
	Buttered Raisin Bread
Cocoa Ice Cream	Frosted Cake Squares
	Orangeade

Creamed Chicken	Molded Rice
	Raw Carrot Sandwiches
Orange Ice Cream	Oatmeal Macaroons
	Milk

Molded Rice

Season hot cooked rice with butter and salt. Turn into custard cups, press down lightly and then turn out on to plates. The molds may be prepared early in the day and reheated by placing the cups in a steamer over boiling water.

Cream of Spinach Soup	
Stewed Chicken	Mashed Potato
	Carrot Timbales
	Whole Wheat Rolls
Strawberry Ice Cream	Angel Cake
	Milk

Carrot Timbales

2 eggs	1/2 cup liquid (milk or vegetable stock)
2 tablespoons fat	1 1/2 cups grated carrot
1 teaspoon salt	1/3 cup bread crumbs
1/8 teaspoon pepper	A few drops of onion juice

Beat eggs, add melted fat, seasonings and liquid. Combine with other ingredients, turn into greased molds, set in a pan of hot water, and bake until firm.

Time in cooking, 30 minutes.

Temperature, 350 degrees.

Recipe makes 6 servings.

Oyster Stew

Chopped Celery Sandwiches

Snow Pudding Surprise Cookies

Barley Sugar Animals

Snow Pudding

1 tablespoon gelatine	1 cup sugar
$\frac{1}{4}$ cup cold water	$\frac{1}{4}$ cup lemon juice
1 cup boiling water	3 egg whites

Soak gelatine in cold water. Dissolve in boiling water and add sugar and lemon juice. Allow to cool, stirring occasionally. When quite thick beat with an egg beater until foamy. Add stiffly beaten egg whites and continue beating until it will hold its shape. Turn into a mold to harden.

Recipe makes 6 servings.

Surprise Cookies

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ teaspoon soda
$\frac{3}{4}$ cup sugar	1 teaspoon baking powder
1 egg	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup sour cream	2 cups flour

Cream butter, add sugar, egg well beaten and the sour cream. Mix and sift dry ingredients and add to first mixture. Roll to a quarter of an inch in thickness and cut in small rounds. On half the rounds put a bit of jelly or raisin filling or half a stewed prune. Cover with remaining rounds and press edges together and bake in a moderately hot oven. Time in oven, 12 minutes. Temperature, 375 degrees. Servings, 18.

	Broth with Alphabet Macaroni
	Minced Lamb in Cream Sauce on Toast
	Buttered Peas
Jellied Fruit	Cocoanut Frosted Small Cakes
	Cocoa

	Ice Cream Sandwiches
Peppermints	Molasses Kisses

Ice Cream Sandwiches

Cut ice cream, which has been molded in brick form, into slices and put between two slices of sponge or angel cake. Serve with a sauce, such as strawberry, pineapple, chocolate or butterscotch, or with whipped cream.

Cream Puffs with Custard Filling	Jelly Roll
Raspberry Lemonade	
Buttered Popcorn	

CHAPTER XV

HELPS FOR YOUR PARTIES

MISCELLANEOUS VERSES

The New Year is sure to be bright,
If together we welcome it right,
You may win a prize —
Get a surprise —
If you come to my party that night.

It is not June weather,
But let's get together,
And celebrate
A certain date.

There are songs to be sung,
We'll not always be young,
So come along
And join the throng.

Name. Address

Date

On Tuesday night at eight o'clock,
Prepare yourself for any shock,
For ghosts and goblins lean and tall,
Will meet you down at — Hall.
You see we've planned a party there,
And want you too, and so it's fair
That you should know just what they mean,
For Tuesday night is Hallowe'en.

The weather man predicts a shower,
He says 'tis due most any hour,
'Twill give the bride a great surprise,
So don't you tell or she'll get wise.

'Tis pouring packages and things,
And say, I wish that I had wings
So I could visit in the sky,
Where it is peaceful, calm and dry.

Hail the merry Hallowe'en!
And its jolly fun!
Lots of Jack-o-Lanterns here,
Lots of black cats, too, are near.
Oh, the sport's begun!
Watch the witches flitting by,
Each one sailing silently,
Everything but dimly seen,
Now you know it's Hallowe'en!

The world loves laughter and loves to laugh, too,
So please bring a laugh when you come, with you.
Laughable incidents happen each day,
And doubtless many have fallen your way.
Come prepared something funny to tell,
The best narrator will surely fare well.

Good Friends —
Bear with us and recall,
The First of April's near at hand,
When young and old some prank may play,
Upon the wisest in the land.

"Nixt Saturady night whin the moon do be witchin',
 Plaze knock at the dure of me misthress's kitchen.
 Be wearin' whativer you're likin' to do,
 Your apron an' cap, or your overalls blue.
 We'll afther be havin' a foine cilebration,
 A rale "Kitchen Shower" its nate culminatin',
 For—Shure, you'll be guessin' without any tellin'
 What gurrul's "Wedding March," all the church bells are swellin'!
 So come thin, an' wish her your luckiest wish,
 With kitchen conthrapton, toime saver, or dish."

Please come prepared to entertain the crowd
 For just three, five, or ten minutes. Be proud
 To thrill, inspire, amaze, amuse, surprise, subdue
 In such a way as none can do but you,
 With reading, music, recitation, or story to relate,
 Sing, dance, whistle, jest or impersonate.
 Although we wish it understood
 'Tis not compulsory, yet—do be good
 And come prepared to act your part,
 With a brave and fearless heart
 Remember
 If above suggestions seem too difficult,
 Come unprepared—trust the result.

At my home on Hallowe'en,
 Ghosts and goblins will be seen,
 Witches weird their spell will lay,
 Teasing sprites their pranks will play.
 Please be my guest on Hallow Eve
 And what you see, you may believe!

If you would be lucky on Hallowe'en,
 Then at my party you must be seen;
 Ghosts and goblins are coming, too,
 And witches will stir their magic brew.
 For you the Fates have something in store,
 And it's waiting your presence within my door.

By way of being thankful on glad Thanksgiving Day,
 I'm going to give a party in the good old-fashioned way,
 And I hope that you'll be present for the feasting and the fun
 I'll be more than glad to have you, and trust that you will come.

Merry 'the season and jolly the day

I've picked for my party; now won't you please say
You'll be happy to share in the laughter and glee,
And make it a right merry Christmas for me?

I know where there's going to be
A birthday party, 'cause, you see,
The birthday's mine, the party, too,
And this wee note I'm sending you
Invites you to my celebration.
Please let it meet your approbation!

Shure, there's goin' to be a party hild on March the sivinteen —
The grandest party, darlint, that your eyes have iver seen,
So plase to come to my house thin, and join us in our fun,
And cilibrate St. Pathrick's Day the best ye iver done.

On April first there will not be
A party at my house, you see,
And you're not bidden to it.
There will not be all kinds of fun,
No silly stunts by anyone,
And so you mustn't do it.
APRIL FOOL!
Do Come.

At an April Foolish Frolic,
On April Foolish Day,
I'm begging your attendance
In a very foolish way;
Pray come and be real foolish
In every way you can —
We'll have a lot of Foolishness,
'Cause that's our foolish plan!

We're going to have a shower,
(The kind that isn't wet),
So come and bring a present,
And be sure you don't forget.
Please make it something useful.
Not something just to show,
Then write a verse about it,
And sign your name, you know

CHRISTMAS GIFT VERSES

For Book

Old books like old friends are best,
I'm sure this adage is true.
So I've selected (title of book)
To say "Merry Christmas" to you.

For Stationery

I'm sending a box of note paper,
To add to your Christmas cheer.
May this be the happiest Christmas,
You've had for many a year.

For Handkerchiefs

These 'kerchiefs hold kind wishes true,
May you find them very useful too;
I hope they'll match your Sunday clothes,
And if they don't—why then your nose.

For Towels

The day is here
So full of cheer,
The house is decked with holly.
This towel, my friend
To you I send,
May your Christmas be bright and jolly.

For General Use

I'm sending this gift to remind you
That the glad Christmastide is here.
May it be the happiest Christmas,
You've had for many a year.

For Slippers

I made these slippers all myself,
When Santa Claus—the thoughtful elf,
Reminded me they'd just fit you,
So here they are—and a Merry Christmas, too.

For Thimble

I'm only a silver thimble,
 But I'm useful when darning a sock;
 I'm so glad you came to my rescue,
 When you heard old Santa Claus knock.

For Gloves

These gloves may not be just your size
 But then, my friend — please realize
 You can send them back — and the number mention,
 They'll have my very earliest attention.
 Just now they bring you Christmas cheer,
 But when they return they'll say " Happy New Year."

For Bag for Crochet

This little bag
 Your chochet will hold,
 And a wealth of good wishes yet untold.
 Just now it's full
 Of Christmas cheer,
 May it be enough for the Happy New Year.

RHYMES FOR THE LINEN SHOWER

Long Table Cloth

When you have tried on hubby,
 Your dishes old and new,
 You'll want to give a dinner,
 As brides 'most always do;
 And for that grand occasion,
 I send this cloth to you.

Small Embroidered Piece of any Kind

The girl who made me for the bride,
 Her very best has really tried,
 To show how much love she could place,
 In a tiny little space.

Kitchen Apron

To be good-looking
 Though she is cooking,
 Is the fond wish of every bride.

Any Little Thing

Although I'm such a little thing,
 A great big wealth of love I bring,
 And so I beg you to be wise,
 And not to judge me by my size.

Lunch Cloth

When you spread your luncheon-table,
 For those dearest to your heart,
 May I add to all your pleasures,
 By just doing my humble part?

Dish Cloths

We feel almost as humble,
 As poor Uriah Heep,
 Amid these things so lovely,
 At which we've had a peep.
 But since in truth we cannot make
 The least pretense to beauty,
 Let us assure you that we will
 Most humbly do our duty.

Biscuit Cover

May the biscuits I shall cover,
 Always be quite flaky white.
 May the good man of the household,
 Say they are exactly right.

Pincushion

By you I'll stick
 Through thick and thin,
 E'en though you prick me
 With a pin.

Tumbler Doilies

A fact that's often been proved true,
 Is that small things are useful, too;
 Now without us how would folks know,
 Just where their tumblers ought to go?

Plain Towel

I'm just a towel but still, you see,
 Devotion I don't lack,
 Quite gladly I will go for thee,
 Right straight upon the rack.

Pillow Sham

It seems a shame
 To send a sham
 In friendship's name;
 But here I am.

Small Table Cloth

When you gaily set the table
 For hubby dear and you,
 How I hope I shall be able
 To be there, too!

Guest Towels

There are guests that go early to bed,
 There are guests that sit up like the owls,
 But one and all,
 Both great and small,
 Have urgent need of tow'ls.

Napkins

Though some folks wear us 'neath their chins,
 And others on their knees,
 We are contented to be worn,
 'Most any way they please.

Centrepiece

I think I am somewhat akin to kings,
 At least I am in the centre of things.

Pillow Case

Though there 're many kinds of cases,
 In most every kind of places,
 When it comes to night and rest,
 I'm the case that folks like best.

Tea Towels

I want to dry your silver,
And rub your glassware, too,
So it will keep its lustre,
And always look like new.

Hot-Roll Cover

Pray wrap your breakfast rolls in me,
Also your rolls for lunch or tea,
And you will be surprised to see,
How very nice and warm they'll be.

Baked Potato Doilies

Pray hold your baked potato
Within my snowy fold,
Then you can peel it 'most as well,
As if it were quite cold.

TOASTS*The Bride and Groom*

Here's to the bride who learned to bake,
And do all the mending for hubby's sake.
Here's to the groom who has so much cash,
That his wife neither sews nor dishes up hash.

Our Children

Here's to our children — both boys and girls,
Dear little tow heads, straight hair or curls,
May they all love us, as we love them,
Eager to praise us, slow to condemn.

Our Host and Hostess

Here's to our hostess and our worthy host,
Couldn't find a better pair in search from coast to coast.
Always find a latch string hanging out for you,
Always find a feast spread, equalled by a few.

Our Automobile

Here's to the old bus,
Little work — no fuss:
Here's to the new car,
Speed up — not far.

To a Good Fellow

Here's to dear friends far and near,
Here's to everyone who's here.
Black or white, red or yellow,
Color's nothing — it's the "fellow."

To Prevent "Twosing"

To prevent too much "twosing" in the dances, novel means of procuring partners are planned ahead! One method is with flags. Tiny paper flags of all nations are procurable at fifteen cents per dozen through flag manufacturers, or larger muslin ones, 12 by 18 inches at a dollar a dozen. The hostess has two of each nation, and girls and boys find their partners by matching up. These flags might be used as favors. A variation of this: give each girl a card upon which the name of a country is written. Find the gentleman who holds the flag of that nation. (Consult any large dictionary for pictures of various flags.)

2. Sets for a "Virginia Reel" might be arranged by giving six ladies and six gentlemen tiny flags of the United States. Another dozen receive flags of Britain, another set Italy, etc. The holders of the tiny flags go to the corners of the room where they find a larger flag of the same nation and there make up sets for a "Virginia Reel."

3. A third method of finding partners: if one does not wish to desecrate an old atlas or geography, maps of various countries might be traced on plain paper then cut zig-zag into two parts, using these to match up partners.

4. Give each lady a card upon which is written the name of a country. Gentlemen receive cards showing either the printed picture or else the first name of the ruler of some country. Find partners Calvin (U. S.), George (England), Albert (Bel-

gium), Haakon (Norway), Wilhelmina (Netherlands), etc. A search through papers and magazines will reveal many pictures of rulers. If not, the written Christian name will do.

5. Ladies retain same cards and hunt for gentlemen's cards which have names of capitals of various countries.

6. Ladies retain same cards, while gentlemen are given cards on which names of characteristic coins are written — for instance: dollar (U. S.), ruble (Russia), pounds (Britain), franc (France), sen (Japan), peso (Spain), pfennig (Germany), guilder (Netherlands), lira (Italy), shekel (Hebrew), fan (China). Any large dictionary will give more names of various coins under the heading "coin."

7. The jolliest method of finding partners will be through envelopes handed each guest. Inside are found jumbled up macaroni alphabet letters. When placed together correctly, they form the name of a country. There are only two similar ones, of course, one held by a lady, one by a man, who must find each other.

8. Give each guest a slip of paper on which is written the name of some animal or bird, having two slips alike, one for a man and one for a girl. At a given signal each is to make the noise of that animal and partners find each other through the din.

9. Two telephones are connected using doorbell batteries, one up stairs and one down stairs. A man calls up stairs and a girl answers. If he can tell the voice of the one who answers, she will be his partner, but if not, he must try again.

10. When guests were invited, each girl was instructed to bring an old glove of her own. The hostess made a "cobweb" of blue ribbons, running them around the room and finally fastening them with thumb tacks at one side of the door. Beyond the thumb tack enough string was left to which to tie a glove. As the guests arrived each girl was asked to tie her glove to a string. After all the guests had arrived and the gloves were in place, each man was given the end of a ribbon. Then the unraveling of the "cobweb" started and each unwound the string which led to a glove on the door. Then came the hunt for the owner of the glove, the destined partner for dinner.

Have long streamers in rainbow colors. Let each boy hold a streamer at one end, provide each girl with scissors and start her from the other end of her partner's strip; then let the girls race to see who cuts through the long strip up to her partner's finger tips first.

For another stunt wrap six prizes each in a rainbow tint. Seat the guests in a circle on the floor with a monitor standing in the centre of the circle, and someone at the piano. When the music starts the packages start; that is, they are passed from guest to guest fast or slow according to the tempo of the music — when the music stops suddenly, the monitor calls one color aloud, "Blue!" for example, and the one holding the package wrapped in blue becomes its owner — and so on until each one of the six have fallen to the lot of someone.

Have two sets of beanbags made in rainbow colors and gild an old bean pot. Toss the rainbow bags into the pot.

The following geographical puzzle was successfully used as a basis of fun for "an evening of travel."

"I was awakened one morning by a (city of China) (1) which was perched on a fence near my window. From an adjoining room I heard (division of Great Britain) (2), I called a (river of South America) (3) to make a fire as I felt (country of South America) (4). On going down stairs I found that one of the servants had spilled (a country of Europe) (5) on my beloved (city of Belgium) (6) while putting breakfast on the table. The breakfast consisted of a (country of Asia) (7) seasoned with (a city of South America) (8) also (a cape of Massachusetts) (9), (an island of Oceanica) (10), city of France) (11), and a basket containing an (river of Africa) (12), and other fruits. I paid a (division of Africa) (13) for my breakfast, and asked for a cracker to feed the (island of Africa) (14) which was hanging in my bedroom.

Answers

1. Shanghai.
2. Wales.
3. Negro.
4. Chili.
5. Greece.
6. Brussels.
7. Turkey.
8. Cayenne.
9. Cod.
10. Java.
11. Bordeaux.
12. Orange.
13. Guinea.
14. Canary.

The following are the questions and answers which will keep one guessing in a sprightly manner:

1. What stitch is fuel for the poor? Fagot.
 2. What stitch was invented by Howe? Machine.
 3. What stitch is the name of an indolent girl? Lazy Daisy.
 4. What stitch twinkles? Star.
 5. What stitch is a very valuable one? Purl (pearl).
 6. What stitch is liable to fall? Drop.
 7. What stitch is used as a cover? Afghan.
 8. What stitch indicates a border? Outline.
 9. What stitch precedes a fall? Slip.
 10. What stitch is a fetter? Chain.
 11. What stitch does a crushed chair cushion indicate? Sat-in.
 12. What stitch might be the first name and middle initial of a boy? Filet (Phil A.).
 13. What stitch is an anchor for a politician? Buttonhole.
 14. What stitch is food for man? Wheat.
 15. What stitch should be a favorite with the people of Erin? Irish crochet.
 16. What stitch used in time saves nine? Whip.
 17. What stitch grows on a bush? Brier.
 18. What stitch is found in the back of a fish? Herring-bone.
 19. What stitch is most peculiar? Crazy.
 20. What stitch is washed in by the tide? Shell.
 21. What stitch indicates anger? Cross.
 22. What stitch do you procure from a milliner? Feather.
 23. What stitch is black? Crocheted (crow-shade).
 24. What stitch is a pet? Cat.
 25. What stitch requires a key? Lock.
 26. What stitch is used when embarrassed? Hem (ahem).
-

At a family or any informal dinner party where all the guests are well known to each other, a great deal of amusement may be derived from photograph dinner-cards.

Cut pictures from the magazines — preferably humorous ones — portraying individuals and groups of people in varied situations; paste each of these pictures upon a card. Carefully cut from snapshot photographs the heads of all guests and members of the family. Paste one of these heads over some head upon each of the cards.

The arrangement of the "likenesses" may be made with some skill, and may easily point a joke. For example, the athletic young lady may appear riding a rocking-horse or doing "stunts" in a gymnasium class, the chicken financier may find his head upon an Easter "chicken," indeed, the possibilities are only limited by the imagination of the hostess and the illustrations to be found.

Neither guests nor members of the family should be let into the secret, but merely requested to proceed to the dining-room, march around the table and find their own places.

For a kitchen guessing game the following is good fun.

1. A chain of mountains.....	Range
2. A river divided.....	Fork
3. A God of Romans.....	Pan
4. A stylish shoe.....	Pump
5. A country in Asia.....	China
6. Islands afar off.....	Spice
7. Blossom	Flower
8. Insect	Spider
9. Plant useful for hedges.....	Woodbox
10. Metal we always need.....	Iron
11. The home of Diogenes.....	Tub
12. A practice of doctors of yore.....	Cup
13. A bright constellation of stars.....	Dipper
14. A lake in the United States.....	Salt
15. Fox hunter's trophy.....	Brush
16. Term used in football.....	Gridiron
17. Important member of baseball nine.....	Pitcher
18. To move slightly.....	Jar
19. Without color.....	Pail
20. To sink a brave vessel.....	Scuttle
21. Term used in baseball.....	Plate
22. To knock tenpins down with a ball.....	Bowl
23. To go down slowly.....	Sink
24. An index.....	Table

Going up in an airship might be tried outdoors. Those who have never been up in an airship are taken to one side and kept out of sight of the "flying machine" until it comes their turn to go up. An ironing board or a strong plank is balanced on two cushions, with a strong boy to hold either end. Several egg beaters, a handful of newspapers and a book are also needed. Blindfold the passenger to go up, lead him up onto the board and have him place his hands on the shoulders of a boy who stands in front of him. Say that as soon as you shout, "Jump" he must jump. Start the machine by twirling the egg beaters busily and flapping the newspapers while the boys gently shake the board as they hold it at either end and the boy in front stoops lower and lower. (If in the house, suddenly place the book against the passenger's head, as if his head had hit the ceiling). The passenger told to jump will really believe himself far from the ground instead of a few inches and will spring off — as the boy in front pulls away, with some apprehension. And he goes down only a few inches. The sensation is remarkably like flying, as we imagine it, at least.

A hunting for souvenirs game (the souvenirs small boxes of candy or whatever you like) is played in this way. Get a small pad of paper and write on the sheets such directions as this: "Look under the rag rug." "Now look under the hall table." "Now go to the piano." "Now see what is on the window sill." etc. There are seven or eight of these slips hidden just where instructions say. Finally with the last slip the searcher finds the small favor he is seeking. You can make this a speed contest, if you like. Have the slips of paper placed in three or more rooms so your friends must go back and forth. Place the same number for each one, in each of the three rooms. The guest who finds his souvenir first, wins this game which means much rushing about. This, of course, could also be played outdoors.

It is remarkable how often we use expressions we do not mean. Cut from magazine pictures to illustrate familiar expressions like the following, which are commonly used and easy to illustrate. Place the pictures around the room and let the company guess the expressions they represent.

Parts of different pictures may have to be used together to work out the idea.

"Her eyes fell to the floor." (Picture of a girl whose eyes have been cut out and are falling to the floor.)

She took a chair. (Picture of a lady carrying a chair.)

She went all to pieces. (Lady figure in a fashion magazine may be cut into several pieces, all the pieces being pasted on the same sheet of paper.)

She hung on his arm. (Picture of a man with arm outstretched, with figure of a lady hanging over the arm.)

She opened her heart. (A girl holding a red heart cut down the centre.)

They ran across a lady. (Picture of two people in a carriage with the horse going over a lady.)

She took a train. (A lady having a train of cars in her arm.)

She devoured a book. (Picture of a girl holding a book to her mouth, with several pieces "bitten out.")

She boarded a car. (Picture of a girl nailing boards on a car.)

He took her hand. (Picture of a man holding the hand of a lady, while she stands with one hand cut off.)

She drank in the music. (Picture of a woman with mouth open, swallowing notes coming from a violin.)

She burst into tears. (Picture of a woman cut in pieces, large tears falling from the pieces.)

He met the train. (Picture of a train hitting a man.)

She caught a boat. (Woman wading in water and catching one end of a boat.)

Limit each one to a half minute after the first word is named.

The class is conducted in this way; The teacher mentions the first word of a well known proverb, the pupil called upon must finish it. If unable to do so in the time limit it is passed to

the next one, and so on down the line until some one or no one finishes it. If the proverb begins with "a" "an," or "the" or any very small word, two or more words should be given to start the pupil off. To help make out the list a few proverbs are given here:

A stitch in time saves nine.
Honesty is the best policy.
A word to the wise is sufficient.

When angry count ten before you speak; if very angry count a hundred.

Procrastination is the thief of time.

Never put off until tomorrow what you can do today.

A friend in need is a friend indeed.

A penny saved is a penny earned.

Make hay while the sun shines.

Blessings brighten as they take their flight.

Never count your chickens before they are hatched.

A little nonsense now and then is relished by the best of men.

All is not gold that glitters.
Half a loaf is better than no loaf.

A bird in the hand is worth two in the bush.

Every cloud has a silver lining.

Appearances are often deceiving.

No news is good news.
Look before you leap.

Out of sight, out of mind.
Let them laugh that win.

He that is down need fear no fall.

Another game is as follows: Each guest is given a short list of questions which must be answered by using the initials of her names. For example I will give you the questions and answers from my own initials of M. H. C.

Why are you so foolish?
What do you consider your worst fault?
What do you consider your crowning virtue?
What sort of a person is your ideal?

Mother had colic.

My horrible conceit.

My heavenly commonsense.

Must have coin.

The questions should number about fifteen and can be of any variety. At the end of the game, a sealed vote should be taken by the company and prizes, both first and booby, awarded by the vote.

In this game first select a hunter. The other players sit around in a circle each with a colored bird plate hung about the neck. The hunter is then blindfolded and the game begins. He tells two birds, say the American robin and the ruby-throated humming bird to change trees. While they do so he tries to catch them. Should he succeed, the one caught becomes the hunter, surrendering his picture to the hunter, if not, two more birds are called.

CHAPTER XVI

ETIQUETTE FOR HOSTESS AND GUEST

DID you have a nice time?" asked little Johnny's mother upon his return from the party. "No," replied Johnny disappointedly, "All I had was part of a banana."

The hostess who entertained that little group of children did not know her guests, for in the eyes of a child, a party consists chiefly of refreshments, primarily ice cream, and that child will not eagerly look forward to another invitation from that same person.

This is only by way of illustration.

Choosing the Guests

When entertaining either young or old, the success of the party depends largely upon careful planning.

In every case the first consideration of a hostess should be for her guests.

In making out the dinner invitation list, include a group of people who are entirely congenial.

Under no consideration should you invite a larger number than you can accommodate at the entire comfort of your guests, for this not only places them in an uncomfortable position, but tempts you to make excuses, which are never in good form.

If your list is long, divide it into several small harmonious groups, to be entertained at separate times.

Your invitations depend largely upon the character of your affair — whether formal or informal. Formal affairs naturally call for the beautifully engraved cards. Informal invitations may be in the form of little personal notes, which are always welcomed by the recipient, or, in these days of extreme informality, may be given by telephone.

The Hostess Avoids Apologies

The fact that the hostess is presumed to be giving to her guests the best it is possible for her to provide is a foregone conclusion, and no apologies are in order.

Perhaps, quite by mistake, the florist has delivered, too late to exchange, the wrong flowers for her centrepiece, thereby ruining her color scheme; perhaps the ice cream has failed to arrive at all — and this has been known to occur; perhaps her cake has fallen beyond all hope, obliging her to substitute wafers ordered at the last minute. Innumerable things may happen to upset the best laid plans, but to the perfect hostess, there is always a way to overcome every obstacle, and she is loath to intrude her dilemma upon her guests.

Caution About Menus

Second in importance is the menu, innumerable suggestions for which we have offered in the preceding pages.

However, the hostess may by remembering some particular delicacy, or some delicious dish to be a favorite of one of her guests, win for herself sincere gratitude by including it in her menu.

But let us add a warning to guests. Do not, for your own future safety, unduly enthuse over food which to you is not entirely delectable. For example a certain woman was served with lemon pie. She particularly disliked lemon pie, but the flaky crust, the smooth texture of the filling and the "melt in your mouth" meringue so impressed her in contrast to the ordinary variety, that she was moved to exclaim most favorably. And now, whenever she visits at this home, she is served — lemon pie!

The precaution against attempting to serve over elaborate menus without enough help cannot be too strongly emphasized. It not only causes confusion during the meal and gives a flurried aspect to the otherwise efficient hostess, but also tends to spread among the guests a feeling of uneasiness, as to whether their presence may not mean an overburden to their hostess.

Then again, the woman who has undertaken alone the prep-

aration of food to serve for such a menu, is in no condition to entertain her guests at the appointed time. She is over tired, both physically and mentally and is quite unfit for her next important duty — that of presenting a natural and convincing air of cordiality. Many a woman has wished, when the door bell rang for the first guest, that the evening were ending — not just beginning.

After all, it is the hostess, who, attempting only the things she knows to be directly within her scope, carries to a successful end that which she undertakes. The one who, desiring to make an impression, gropes blindly about on unfamiliar ground, usually finds at the finish, only disaster and an unpleasant intuition that the impression made has been distinctly to her disadvantage.

Providing Entertainment

Apart from her dinner, if such is to be served, suitable entertainment should be provided for the guests. And here again the hostess should be most discreet in her choice. If the guests are known to prefer dancing to any other form of amusement, clear the room and let them dance — do not insist that they spend the evening at cards. And this is where one is repaid for carefully going over the invitation list — as well selected guests enjoy the same diversions and you are not nervously anxious lest one or another is utterly bored.

Introductions

When making introductions, the man is always presented to the woman, that is, of course, unless the man is a distinguished personage. A very simple form is best, such as: "Mrs. B—— may I present Mr. A——?" When introducing two women one may only mention the two names, "Mrs. B——, Mrs. A——" slightly accenting the first name. An introduction may be acknowledged by merely repeating the name, or simply saying, "How do you do?"

In every case the names should be pronounced slowly and very distinctly, not a mere mumble of syllables as so often occurs. However, if either person fails to understand the name

of the other, it is entirely permissible that he ask, with an apology, that it be repeated. This may sometimes save later embarrassment.

A woman under no circumstances should ask to be presented to a man, neither is it permissible for one to ask a woman if she cares to be presented to a man. A man, having asked the honor of meeting a certain woman, has his request granted only upon the consent of the party mentioned.

The custom of shaking hands is becoming less and less prevalent, but does, however, give one a feeling of being more cordially received. It is always the woman's privilege to extend her hand first—never the man's. If, perchance, the man should err in this respect, do not further embarrass him by ignoring his act.

Men, almost without exception shake hands. One should always shake hands with the hostess when leaving her home.

The Little Host and Hostess

In this book we have devoted one entire chapter to parties for children, giving suggestions for both entertainment and good things to eat.

We believe it is quite as necessary for children to entertain their little friends as for their parents to occupy themselves with social duties. And when the child has arrived at a suitable age, he should be allowed to take an active part in the preparations for these parties. This will not only create interest, but develop a sense of responsibility. A mother may feel that it takes more time and means more work for her at first, but eventually she will realize that the child will naturally relieve her to a great extent.

Further than this, it is a delightful custom to train the child to take an active part in many of the social affairs of the parents. What is more pleasing to the guests than to be served with cakes and sweets at an afternoon tea by a dainty little maid or a sturdy little man? Do not hesitate to let the children perform these little duties for fear they will spill the cakes or break a dish.

While poise and graciousness of manner may be acquired to

a certain extent in later years, the child who through childhood has lived in and been a part of the "just right" atmosphere of home and social intercourse, has a tremendous advantage over his less fortunate companions.

A Word to the Guests

Much has been said of the hostess and her responsibilities, which are indeed heavy. Perhaps it is not amiss to speak of the obligations of the guest. All written invitations should be acknowledged promptly. Do not wait, hoping that in the meantime this thing or that thing may be adjusted, to allow you to dove-tail your invitations to your own advantage. Either accept or decline without delay.

Having accepted the invitation, particularly if it be for a dinner party, make a point of arriving promptly. You may utterly spoil the evening for your hostess by being a half hour late and forcing her to serve a cold and unpalatable dinner. Your hostess has paid you a compliment by inviting you to be entertained in her home, and you should show your appreciation in every possible way. Not to be forgotten among these is your attitude toward your fellow guests. Always remember that a slight to a guest is a slight to your hostess.

Above all things, enter whole-heartedly into the spirit of the evening. Do not sulk and make yourself generally disagreeable because you cannot play bridge, if the others prefer an evening of conversation.

Guests play a most important part in the ultimate success of a social evening. Unfortunately, many a hostess has found that in spite of unfailing effort on her own part, her dinner or party has been entirely wrecked by the selfish and discourteous manner of one guest.

Every hostess is flattered when her guests seem loath to depart, as this is an assurance that they have enjoyed themselves to the utmost. But not another hostess, like Mrs. Stuyvesant Fish on that momentous occasion, would dare, when she became tired of her guests, to request the orchestra to play "Home Sweet Home."

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